

Stuffed Poblano Peppers

Ingredients:

- 6 poblano peppers
- 2 ears of shucked corn
- 2 cups chopped seeded tomatoes
- 1 cup Mexican rice (see recipe below)
- ¼ cup chopped fresh cilantro
- 2 tablespoons pine nuts
- 2 tablespoons fresh lime juice
- ¼ teaspoon salt
- 3 garlic cloves, minced
- 3 oz Monterey Jack Cheese
- 2 oz queso fresco
- Salsa Seniorita – any variety



Directions: Lightly spray poblano peppers and corn with cooking spray and place on grill rack (can also be done in an oven). Grill until corn and peppers are charred turning occasionally. Wrap in foil and let stand for 15 min. Peel and discard skin of the peppers. Cut a lengthwise slit in each chile and discard seeds and membrane. Preheat oven to 400 degrees. Combine corn, 1 cup tomato, rice and 2 tablespoons cilantro, pine nuts and the next 5 ingredients. Toss well. Divide rice mixture evenly among chilies and place on baking sheet. Bake for 7 minutes or until hot. Turn broiler to high and sprinkle chilies with queso fresco. Broil for 3 min. or until cheese is lightly browned. Sprinkle chilies with remaining tomato and remaining cilantro and Salsa Seniorita.