

Chiles Rellenos

Mexican · Main Course · Hard · 55 min total · Serves 6

Roasted poblano chilies stuffed with cheese, dipped in fluffy egg batter, and fried golden.

Ingredients

- 6 large poblano chilies
- 12 oz queso Oaxaca (or mozzarella shredded)
- 6 large eggs (separated)
- 0.5 cup all-purpose flour
- 3 cups vegetable oil (for frying)
- 4 tomatoes (for salsa)
- 2 cloves garlic
- 0.5 tsp salt

Method

1. Roast poblanos over flame until charred. Steam 10 min, peel, slit and remove seeds.
2. Stuff each with cheese through slit.
3. Beat egg whites to stiff peaks. Fold in yolks and salt.
4. Heat oil to 350F. Dredge chilies in flour, coat in egg batter.
5. Fry 3-4 min until puffed and golden. Drain. Serve with warm tomato salsa.

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