

Potato and Cheese Stuffed Poblano Peppers

March 2015, by Camine Pappas

Serves 2

INGREDIENTS:

2 large poblano peppers
1 large russet potato, diced into ½ inch cubes
½ C grated sharp cheddar
½ C grated pepper jack cheese
1 egg
3-4 T oil
1 can of diced tomatoes, pepper and onion flavor
1/3 of a white onion sliced thinly
½ t dried cumin powder
Salt and pepper to taste
Parsley to garnish



OPTIONAL ITEMS:

Add 1 T Sriracha sauce to potato mixture for heat, or your favorite taco sauce.

Double recipe and use 1 package of your favorite chorizo or other Mexican sausage and add cooked sausage to the potato mixture before cooking. The extra sausage naturally increases the amount of the stuffing so 4 poblanos would be needed. Or, cut down on the potato and make it sausage-heavy. YOUR CHOICE!!!

DIRECTIONS:

Cut poblanos in half lengthwise, stopping at the stem so they open up like a clam shell. Remove all pith and seeds. Add 4 C water to a sauce pan and bring to boil. Add the potatoes and cook until soft. Drain, and put in a bowl along with the cheeses, the salt and pepper and the egg. Can add some chopped parsley if you like. Now, stuff each pepper generously and place each in a baking dish that has been generously greased with olive oil. Don't be stingy. You'll need it so that the sugar and juices of the tomatoes won't caramelize too much and burn. Place the cut onions on top. Drizzle a little oil over the peppers and onions as well. Pour the diced tomatoes over the top of the peppers letting it cascade down and around the peppers. Now, dust the ingredients with the cumin.

Cook 35 minutes at 375 degrees F, and then turn the temperature up to 415 degrees F for about another 15 minutes or until you see blistering of the peppers and some bubbling of the potato. Serve with grated cheese and fresh parsley.

©Photo and Recipes Copyright, Camine Pappas, 2015