

Rajas Poblanos

Ingredients

- 1 pound (3-4) poblano chiles, stemmed, halved, and seeded
- 2 Tbsp unsalted butter
- $\frac{1}{2}$ white onion , sliced through root end, $\frac{1}{4}$ inch thick
- 2 garlic cloves, minced
- $\frac{3}{4}$ cup fresh or frozen corn
- $\frac{1}{2}$ tsp table salt
- $\frac{1}{4}$ tsp pepper
- $\frac{3}{4}$ cup Mexican crema

Preparation



1. Line rimmed baking sheet with aluminum foil
2. Arrange poblanos skin side up on prepared sheet and press to flatten
3. Adjust oven rack 3-4 inches from broiler element and heat broiler
4. Broil until skin is puffed and most of surface is well charred, 5-10 minutes, rotating sheet halfway through broiling
5. Using tongs, pile poblanos in center of foil
6. Gather foil over poblanos and crimp to form pouch
7. Let steam for 10 minutes
8. Open foil packet carefully and spread out poblanos
9. When cool enough to handle, peel poblanos and discard skins (some skin may remain)
10. Slice lengthwise into $\frac{1}{2}$ inch strips
11. Melt butter in 12 inch non-stick skillet over medium heat
12. Add onion and cook, stirring occasionally until onion has softened and edges are just starting to brown, 6-8 minutes
13. Add garlic and cook until fragrant, about 30 seconds
14. Add rajas, corn, salt, and pepper and cook until warmed through, about 1 minute
15. Add crema and cook, stirring gently but frequently, until crema has thickened and clings to vegetables, 2-3 minutes
16. Serve immediately