

Rajas con Crema

Makes 4 servings

This is a popular dish in northern Mexico. Enjoy stuffed in tortillas, topped on breakfast eggs, or as a side dish for grilled steak. Broiling the peppers makes all the difference!

Ingredients:

6 fresh poblano chiles

Canola oil

1 ½ cups sliced white onion

¼ - ½ cup *Mexican crema

Pinch of Salt

2 ounces crumbled Chihuahua cheese, optional

Directions:

1. Preheat your oven to broil. Place oven rack to the highest position. Lightly spray a sheet pan with oil. Remove the seeds and cut poblano chiles into large flat sections. Place the chiles skin side up on the sheet pan and brush with a little oil. Oven broil chiles until skins are completely blackened.
2. Transfer chiles to a large bowl and cover tightly with plastic wrap for 15 minutes. Peel and discard the blackened skins. Slice chiles into strips.
3. Heat 2 teaspoons oil in a skillet over medium high heat. Add the onions and sauté until charred and just starting to soften. Reduce the heat to low, add the chiles and sauté for 10 minutes.
4. Add Mexican crema and salt. Continue cooking over low heat for 5 minutes. Optionally, top with crumbled cheese and serve.

*Mexican crema or Mexican thick cream is similar to crème fraiche or a pourable sour cream. It can be found at a Mexican or Hispanic grocery, such as Lupita's at 1002 S. 9th Street in Philadelphia.

Recipe courtesy of Chef Christina Dimacali of Clean Your Plate, Philadelphia.