

Rajas Poblanas Poblano Strips

Oscar · 29/09/2024



Prep Time

5 mins

Difficult

Medium

Servings

50 mins

Description

A savory Mexican dish that can easily be turned into vegetarian by replacing the chicken bouillon for vegetable bullion The cream tones down the heat of the poblano peppers You wont have enough Serve with warm corn tortillas

Ingredients

- - ½ cup Mexican crema
- crema fresca - 1 (8 ounce) package cream cheese
- softened - 1 tablespoon chicken bouillon granules - 5 poblano peppers - 1 tablespoon vegetable oil - 1 onions
- thickly sliced - 1 cup drained canned corn kernels

Instructions

1. Blend the crema
2. cream cheese
3. and chicken bouillon in a blender until smooth; set aside. Place the peppers on a large griddle over medium-high heat. Roast until the skin blisters and turns black. Remove peppers from griddle and place in a plastic bag
4. allowing them to sweat for 5 minutes. Transfer to a plate to cool. Peel and discard the outer skin of the peppers; halve length-wise and remove the seeds and veins. Slice into thick strips. Set aside. Heat the vegetable oil in a large saucepan over medium-high heat; cook the onion in the hot oil until tender
5. about 5 minutes. Stir the corn into the onions
6. reduce the heat to medium
7. and cook another 5 minutes. Add the poblano strips to the saucepan. Pour the cream mixture over the vegetables and bring to a simmer; cook at a simmer until hot
8. about 5 minutes more. Recipe Tip If the crema and cream cheese mixture is too thick
9. you can make it lighter by adding a little milk.