

Rajas con Crema Elote y Queso Creamy Poblano Peppers and Sweet Corn

Oscar · 29/09/2024



Prep Time

1 hr 30 mins

Dificult

Medium

Servings

4

Description

Rajas con queso is a deliciously easy Mexican staple with roasted poblano peppers and sweet corn kernels simmered in a creamy sauce made with Mexican cheese

Ingredients

- - 4 poblano peppers - 2 tablespoons vegetable oil
- divided - 1 ear fresh corn
- kernels cut off - 1 tablespoon butter - 1 small onion
- sliced - 2 teaspoons chicken bouillon granules - ½ cup heavy whipping cream - 4 ½ ounces Mexican Manchego cheese
- grated

Instructions

1. Preheat the oven to 500 degrees F (260 degrees C). Line a baking sheet with aluminum foil. Place poblano peppers onto the prepared baking sheet; brush peppers with 1 tablespoon vegetable oil. Roast in the preheated oven for 20 minutes
2. then flip and continue roasting until the skin is charred and the flesh is soft
3. about 20 more minutes. Transfer roasted peppers to a bowl and cover with plastic wrap; let steam for 10 to 15 minutes. While the peppers are steaming
4. bring a pot of water to a boil. Add corn kernels and cook until soft
5. about 10 minutes. Drain. Carefully remove plastic wrap from the pepper bowl. Peel and discard pepper skins; remove seeds and stems. Cut peppers into strips. Heat butter and remaining 1 tablespoon vegetable oil in a saucepan over medium heat. Add onion; cook and stir until soft
6. 5 to 10 minutes. Add pepper strips
7. corn
8. and bouillon granules; cook for 3 minutes. Reduce the heat to medium-low and stir in cream and Manchego cheese. Simmer until cheese melts
9. about 5 minutes. Recipe Tips Mexican Manchego is very different than Spanish Manchego. You can use Chihuahua cheese
10. another Mexican variety
11. or a mild Cheddar if you're in a pinch. The poblano peppers can also be cooked over a gas flame on the stovetop. Turn your burner to medium and use tongs to arrange the peppers over the flame. Roast until the skin is charred on all sides
12. turning the peppers with the tongs
13. about 5 minutes.