

Chiles en Nogada Mexican Stuffed Poblano Peppers in Walnut Sauce

Savannah · 28/09/2024



Prep Time

5 mins

Dificult

Medium

Servings

1 hr 35 mins

Description

This traditional Mexican dish is from the area of Puebla Poblano chiles are stuffed with a flavorful ground pork stuffing then covered in a creamy walnut sauce and garnished with pomegranate seeds and parsley The long list of ingredients is deceiving this make ahead dish is quite easy once you have all your ingredients

Ingredients

- - 8 poblano peppers - 1 tablespoon olive oil - 1 onion
- chopped - 2 cloves garlic
- finely chopped - 1 ¾ pounds ground pork - 2 cups peeled
- seeded
- and chopped tomatoes - 1 ripe plantain
- chopped - 1 apple
- chopped - 1 fresh peach
- chopped - 1 bunch fresh parsley
- chopped - 2 tablespoons chopped candied orange peel - 2 tablespoons pine nuts - 2 tablespoons raisins - 2 tablespoons blanched almonds
- chopped - 4 whole cloves
- ground - salt and pepper to taste - 2 ½ cups chopped walnuts - 1 ¾ cups milk - ¾ cup soft goat cheese - 1 tablespoon white sugar - 1 (1 inch) piece cinnamon stick - 1 ½ cups pomegranate seeds - ½ cup chopped fresh parsley

Instructions

1. Roast poblano chiles over an open flame on a gas stove or grill until the skin is black and charred on all sides
2. turning often
3. 10 to 15 minutes. Place the charred chiles in a plastic bag or in a large bowl covered with plastic wrap. Allow to sit for 5 to 10 minutes
4. then open and peel off the skin. Cut a slit in each chile lengthwise and remove the seeds. Heat olive oil in a large pot over medium heat. Add onion and garlic and cook until soft and translucent
5. 3 to 4 minutes. Add ground pork and cook until browned
6. breaking up with a spoon while cooking
7. about 7 minutes. Mix in tomatoes
8. plantain
9. apple
10. peach
11. parsley
12. candied orange peel
13. pine nuts
14. raisins
15. almonds
16. cloves
17. salt
18. and pepper. Simmer until filling is cooked through and flavors are well combined
19. about 10 minutes. Combine walnuts
20. milk
21. goat cheese
22. sugar
23. and cinnamon stick in a blender; blend until walnut sauce is smooth and creamy. Fill each poblano chile with the pork filling and place on a plate. Spoon walnut sauce over chile and sprinkle with pomegranate seeds and parsley. Dotdash Meredith Food Studios Recipe Tips This is a great make-ahead dish. You can make the filling and roast the chiles ahead of time
24. then whip up the sauce and assemble the dish at the last minute. You can use ground cinnamon and cloves instead of grinding the whole spices yourself. Instead of the candied orange peel
25. you can use acitrón
26. a traditional Mexican candy that's made from crystallized biznaga cactus and used in many sweet and savory dishes. Editor's Note: Please note differences in ingredient amounts and total time when following the magazine version of this recipe.