

Poblano and Cheese Tamales Tamales de Rajas con Queso

Oscar · 28/09/2024



Prep Time

25 mins

Difficult

Medium

Servings

3 hrs 25 mins

Description

This tamales de rajas recipe is straight from Mexico. Homemade tamales are stuffed with spicy tomatillo sauce, poblano chiles, and cheese. Delicious! In Mexico, Chihuahua or Oaxaca cheese is used, but those cheeses are hard to find here, so you can substitute with Monterey Jack.

Ingredients

- - corn husks - 10 ounces poblano peppers - 1 ¼ pounds fresh tomatillos
- husks removed - 11 ounces lard
- divided - 1 onion
- chopped - salt and ground black pepper to taste - 3 tablespoons chopped fresh cilantro - 4 ½ cups masa harina - 2 teaspoons baking powder - 1 ¾ cups chicken broth
- or as needed - 2 ½ cups sliced Monterey Jack cheese

Instructions

1. Place corn husks in a large bowl and cover with boiling water. Allow to soak for 30 to 60 minutes. Drain
2. place husks on a work surface
3. and cover with a clean
4. damp towel. While husks are soaking
5. line a heavy cast iron grill pan or griddle with aluminum foil and place it over high heat. Arrange poblano peppers in a single layer over foil. Grill until peppers are blackened
6. turning as necessary
7. 3 to 5 minutes. Transfer to a resealable plastic bag and let them steam
8. 10 to 15 minutes. Peel off skins and remove seeds. Cut into strips and set aside. Place tomatillos in a medium pot and cover with water; bring to a boil. Cook until tomatillos change color
9. about 5 minutes. Drain
10. place in a blender
11. and blend until smooth. Set sauce aside. Heat 1 tablespoon lard in a large pot over medium heat. Cook and stir onion in hot lard until soft and translucent
12. about 5 minutes. Add blended tomatillos; season with salt and pepper. Bring to a boil
13. reduce heat
14. and simmer until flavors are well combined
15. about 5 minutes. Add poblano pepper strips and cilantro; cook at a boil for 5 minutes. Remove from heat and allow to cool
16. about 10 minutes. Beat remaining lard in a large bowl with an electric mixer until creamy. Season with salt and continue beating for a few minutes. Beat in masa harina and baking powder until well combined. Mix in broth
17. 1/4 cup at a time
18. until dough has a smooth and workable consistency that is not too wet
19. similar to cookie dough. Test if masa mixture is ready by dropping a small ball of masa into a glass of cold water; if it floats
20. it's ready; if not
21. keep working dough a little longer. Select 1 wide corn husk or 2 small ones. Spread about 2 tablespoons masa mixture onto corn husk
22. filling it 2 inches from the bottom and 1/4 inch from the top. Add 1 tablespoon tomatillo sauce and a Monterey Jack cheese slice in the center of masa mixture. Fold the sides of husk together
23. one over the other. Fold the bottom of the husk over the seam of the 2 folded sides. Repeat with remaining husks. Place a steamer insert into a saucepan and fill with water to just below the bottom of the steamer. Bring water to a boil. Place tamales
24. open-side up
25. into the insert. Cover and steam until filling is heated through and separates from husk
26. about 1 hour 15 minutes. Let tamales rest for 15 minutes before serving. Recipe Tips When boiling the tomatillos
27. make sure that they don't break open. Otherwise
28. they get very bitter. You can also cook tamales in a pressure cooker. The cooking time will only be 30 minutes.