POBLANO PEPPERS

Stuffed Poblano Peppers

INGREDIENTS

- 4 poblano peppers, tops cut off and seeds removed
- 1 cup cooked rice (this is a great way to use up some leftovers!)
- 2 Tablespoons vegetable oil
- ½ cup yellow onion, diced
- 4 cloves garlic, minced
- 1 jalapeno, seeds and ribs removed, minced
- 1 Tablespoon fresh cilantro, chopped roughly
- 1 cup sweet corn kernels
- 1 Tablespoon ground cumin
- 1 Tablespoon salt
- ½ teaspoon black pepper
- ½ cup shredded Monterey Jack cheese

PEAK SEASON *July–October*

DIRECTIONS

1. Preheat oven to 425 degrees Fahrenheit.
2. In a large sauté pan over medium-high heat, heat oil, then add the onion and cook until soft and translucent. Add the garlic and cook until fragrant.
3. Add sweet corn kernels and season with salt, pepper, and cumin. Cook until warmed through and fragrant.
4. Combine cooked vegetables with the rice, jalapeno, cilantro, and cheese. Mix well, then fill the four poblano peppers equally. Place on a baking sheet lined with foil. If need be, use some extra foil to stabilize any peppers that want to roll away or fall over and spill their filling.
5. Roast in the oven for 15-20 minutes, or until the poblano peppers are softened and the filling is hot all the way through. Garnish with sweet corn and avocado salsa. (Find that recipe card!)

Tip:
Wear gloves when you mince the jalapeno, or when you work with any hot pepper. The oils that make it hot don't easily come off of your skin, and you'll rub your eyes two days later and wonder why they're suddenly on fire.

Recipe provided by Eastern Market Chef Aaron Egan

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