

Chile Rellenos

Time: 45 minutes

Servings: Four

Level: Easy

Ingredients:

- o 4 poblano peppers
- o 2 cups cubed butternut squash
- o 8 ounces mushrooms, baby Portobello, cleaned and diced
- o 8 ounces queso fresco, crumbled by hand
- o olive oil, salt, and ground black pepper

Tomato Sauce

- o 4 plum tomatoes, cut into 8 pieces
- o 1 cup vegetable broth
- o 1 clove garlic, minced
- o ½ teaspoon salt
- o ¼ teaspoon dried oregano
- o ¼ teaspoon ground cumin
- o ¼ teaspoon ground black pepper

Directions:

- 1) Preheat oven to 350°.
- 2) Wash and place whole **poblano peppers** on a rimmed baking sheet and bake for 15 minutes. Remove from oven cool until easy to handle.
- 3) Simultaneously, place **butternut squash** on baking sheet. Drizzle with olive oil, sprinkle with salt and pepper and bake for 15 minutes or until fork tender. Set aside to cool and then give the **butternut squash** a rough chop.
- 4) To make **Tomato Sauce**, place **tomatoes**, **vegetable broth**, **garlic**, **salt**, **oregano**, **cumin**, and **black pepper** in a heavy-bottomed sauce pan. Bring to boil then simmer for 30 minutes.
- 5) Let the sauce cool, then blend until smooth. Adjust salt and pepper as desired.
- 6) Heat a sauté pan, add a little bit of olive oil, then add **mushrooms** and cook for about 2-3 minutes. Season with salt and pepper.
- 7) In a large bowl combine the roasted and chopped **butternut squash**, cooked **mushrooms**, and crumbled **queso fresco**. Mix well.
- 8) Once the **poblanos** are cool enough to handle, cut in half and remove the seeds. Stuff each half with the vegetable and queso mixture and place in a ceramic baking dish. Heat in the oven for about 5 minutes.
- 9) To plate spoon some **sauce** on a dish and spread in a circle. Place two **poblano** halves on a plate. Sprinkle with more **queso** if desired.