

Poblano Strips with Cream – Rajas con crema

Ingredients

- 4-6 poblano peppers; roasted, peeled and sliced into strips (**see next page**)
for approximately 2 cups of strips
- ½ onion; peeled, sliced thinly
- 1 tbsp oil
- Salt to taste
- ½ cup Mexican style cream (or sour cream mixed with 2 tbsp milk)

In a large frying pan, warm up oil over medium heat. Add onions and sauté until translucent; incorporate poblano strips; season with salt, to taste, and stir to coat strips with oil. After a couple of minutes, reduce heat to low, and pour cream. Fold over poblanos and onions; continue folding, until it is all uniformly coated, and the sauce is warm. Serve as a side dish for eggs or other protein, or fill corn tortillas for delicious soft tacos:



How to prepare poblano peppers: choose firm and shiny peppers, with no blemishes and as straight as possible.



Wash and dry peppers. Arrange in a single layer on an ovenproof tray, and roast under broiler, checking every couple of minutes, until skin looks blackened and blistered; turn and repeat for the second side. Turn broiler off and let the tray rest in the oven for 5 to 10 minutes. Peel all skin off and discard.



Cut an opening on each pepper with a paring knife, lengthwise. Separate seeds from the top and inside of walls and scoop with a spoon; dislodge veins as well, for milder peppers (they are ready for stuffing at this point).



For strips, remove stems and discard, open peppers flat and slice lengthwise. Cut strips in half, crosswise.

