

Poblano Peppers with Corn and Cheese (Rajas con Queso y Elote)

Written by Janet

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Ingredients:

- 6 poblano peppers
- 1 medium onion sliced
- 2 cloves of garlic minced
- 3 tablespoons of butter
- ½ cup mozzarella cheese shredded
- 1 cup half and half milk or mexican cream
- 1 can of corn
- 1 teaspoon of granulated chicken bouillon
- salt and pepper to taste

Preparation:

Roast the peppers under the broil until their skin turns black, place them in a plastic bag for about 10 minutes to sweet (this will loosens the skin) peel, deveined, rinse and cut into strips all the peppers set aside. In a large skillet heat the butter add garlic, onion and saute, then add the peppers strips, and corn stir until well combined. Pour the milk or cream, chicken bouillon, and salt and pepper to taste let it simmer for about 5 minutes finally add the cheese and stir let it simmer until the cheese is melted. Serve with corn tortillas.

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