

Poblano Pepper Cream

Written by Janet
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Ingredients:

- 6 poblano peppers
- ½ medium onion in cubes
- 2 garlic cloves in cubes
- 1¼ monterrey cheese grated
- 4 cups milk
- 1 tablespoon granulated chicken bouillon
- 1 tablespoon margarine
- ½ cup panela cheese in cubes

In a baking sheet place the poblano peppers in the oven at 400° and bake them until the skin turns black. Peeled and deveined the peppers cut into strips. In a medium skillet melt the butter add onion and garlic cook until the onion turns transparent then add the peppers. In a blender put the peppers, milk, cheese, chicken bouillon and salt blend until creamy. Pour the cream into a large saucepan and cook for about 5 minutes. Serve hot with the panela cheese on the top.