

Chile Rellenos

Serves 3

Ingredients

Peppers:

6 poblano peppers
4lbs bone-in, skin-on chicken thighs or leg quarters
2 onions, diced
6 garlic cloves, whole
1.5 cups chihuahua cheese
Salt & Pepper
1 tbsp veg oil

Batter:

1 cup flour
1 cup milk
1 tsp baking soda
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1 tsp salt
1 tsp vegetable oil
1 egg

Salsa:

1 16oz jar Frontera Roasted Tomato Salsa

Oil For Frying

Directions

1. Place chicken in a slow cooker with 1 onion and garlic. Cook on Low for 6 hours. Remove skin and bones and shred meat, place in a bowl.
2. Blister poblano peppers over an open flame (or under broiler) and place in a bowl with a lid. Wait 5 minutes for peppers to steam and then peel off the skin. This video is a great reference.
3. Line a baking sheet with paper towels and set aside.
4. Saute remaining onion in 1 TBSP of vegetable oil until soft. Add to chicken mixture.
5. Add cheese to chicken/onion mixture and season with salt & pepper.
6. Without removing the top, split the pepper open and remove the seeds and ribs. This is where the heat is so if you don't want it to be spicy, get as much out as you can.
7. Fill peppers with the chicken/cheese mixture. You can use toothpicks to keep them closed but I didn't. I'm too lazy for that!

8. Pour cooking oil in 6-quart dutch oven and heat over medium high heat. I used a full 48oz bottle of vegetable oil.
9. Mix batter ingredients together until smooth.
10. Pour salsa in a small saucepan and heat over low heat.
11. Once oil is hot, place wooden spoon in it and if bubbles form around it you're good, dip the stuffed pepper in the batter until it's coated. Carefully place in the oil, using a spider strainer. Hold it in the oil for 30 seconds before letting it go. It needs to form a crust so it doesn't stick to the bottom of the pan. Let it fry another minute and flip it over. Let it fry another minute or so until it's golden brown.
12. Take it out of the oil and lay it on the paper towel lined baking sheet. Sprinkle salt on it while it's hot. Continue frying peppers until all are done.
13. To serve, ladle some warmed salsa on the bottom of the plate and place the pepper on top. Devour immediately.