

Chiles Rellenos



Make an extra casserole dish and freeze before baking

Serves 4

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|--------------------------|-------------------------------------|--|-----------------------------|
| 4 eggs | 2 medium zucchini, coarsely chopped | 1 ~ 4oz can fire roasted tomatoes, diced | 2c cheddar cheese, shredded |
| 4 poblano chiles | | | |
| 1T vegetable oil | 1/4t cumin | 1 ~ 4oz can green chiles, diced | 2c your favorite salsa |
| 1 small red onion, diced | 1/4t oregano | 1c corn, frozen | 1 puff pastry sheet, thawed |
| | 2 garlic cloves, finely minced | 1 jalapeno, finely diced | |

Scramble eggs and set aside to cool.

Preheat broiler and place rack about 4" from heat. Place chiles on broiler pan and roast until blacked on all sides, turning occasionally. Remove from oven, let cool slightly and place in zip~lock bag. Let chiles steam and cool 15 minutes and peel skin from chiles. Remove top of each chile and remove seeds. Preheat oven to 400.

In heavy skillet, heat oil and sauté onion, zucchini, cumin, garlic, tomatoes, green chiles, corn and jalapeno for about 5 minutes. Remove from heat, add scrambled eggs, half of the cheddar cheese and half of the salsa. Mix well and stuff into roasted poblano chiles.

Place stuffed chiles in baking dish sprayed with non~stick cooking spray. Cover with puff pastry. Bake 30 minutes or until chiles are hot and bubbly and puff pastry is golden brown. Remove from oven and serve with remaining salsa.

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