

Stuffed Poblanos



Ingredients (serves 2)

4 green poblano chillies
 1 tbsp sunflower oil
 1 medium onion, finely chopped
 1 large garlic clove, finely chopped
 generous pinch ground cinnamon
 generous pinch ground cumin
 pinch chilli powder
 1tsp dried oregano
 handful raisins
 250g good quality minced beef
 handful green olives, coarsely chopped
 1tsp tomato puree
 1tsp dried tarragon
 handful coriander leaves & stalks, chopped
 salt and freshly ground black pepper to taste
 sour cream or creme fraiche to serve

Method

You will need to remove the skin from the poblanos. This can be done by either placing them under a very hot grill or holding over a direct gas flame (using tongs) until the skin blackens and blisters. Place the peppers in a bowl covered with cling film or put them into a sealed plastic bag and leave them for 5 minutes or so.

You can now remove the majority of the skin by rubbing it off under a slow running tap. Set to one side while you make the filling.

Preheat the oven to 200C / Gas 6 and place an oven proof dish in to heat up.

Heat the oil in a heavy frying pan. Add the onion and garlic and fry gently until soft and translucent.

Add the cinamon, cumin, chilli powder, oregano and raisins and fry gently for a further 1-2 minutes.

Add the mince and tarragon and cook the meat until golden brown.

Stir in the tomato puree and olives, cover and cook on a low heat for about 10 minutes, adding a little water if mixture seems too dry. The mince should be moist but not wet.

Remove from the heat and stir in the chopped coriander and season with salt and pepper to taste.

Take each poblano and make a slit lengthways in one side, being careful not to cut through the bottom. Remove the seed core. This can be a little tricky and you will need to use a small knife to release it and then twist the seed core out with your fingers.

Take spoonfuls of the mince mixture and pack well inside each of the poblanos.

Remove the heated dish from the oven and place the poblanos in it. Bake in the centre of the oven for about 10 minutes until they're heated through.

Serve with a blob of sour cream or creme fraiche over them and finish with a generous spoonful of the tomatillo salsa.