



Stuffed Poblano Peppers with Sweet Corn & Chorizo



Ingredients

- 4 large poblano peppers
- 1 cup fresh sweet corn kernels (cut from the cob)
- 1 cup cooked quinoa or rice
- ½ lb fresh chorizo (or 1 can black beans, drained, for veggie option)
- 1 cup diced fresh tomatoes (or halved cherry tomatoes)
- ½ cup diced onion
- 1 garlic clove, minced
- ½ tsp smoked paprika
- ½ tsp cumin
- 5 cup shredded cheese (cotija, cheddar or jack)
- Fresh cilantro + lime wedges for garnish



Directions

1. **Char the Poblanos:** Place peppers directly over a gas flame or under the broiler until skins blister and blacken. Transfer to a bowl, cover, and let steam for 10 minutes. Peel the seeds.
2. **Cook the Filling:** In a skillet, sauté onion and garlic until fragrant. Add chorizo and cook through. Stir in corn, tomatoes, paprika, cumin, and quinoa/rice. Season with salt and pepper.
3. **Stuff & Bake:** Preheat oven to 375°F. Spoon filling into peppers, top with cheese, and bake for 15 minutes, until cheese is bubbly and melted.
4. **Finish & Serve:** Garnish with cilantro.



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