

Classic Green Chile Rellenos with Mi Abuelo™ Green Chile Peppers

This classic meal is made totally authentic with “New Mexican Mi Abuelo Chiles.” Chiles Rellenos, Spanish for “stuffed peppers,” is a Mexican dish made of roasted chiles stuffed with cheese, dipped in an egg batter and fried until golden, with a filling consisting of only cheese.



(A perfect meal for vegetarians or people who just love cheesy chiles!)

Prep: 20 Minutes

Cook: 20 Minutes

Servings: 4

Ingredients:

- 8 Mi Abuelo Organic Chile Peppers (Approx. 1-14 oz. package)
- 8 Ounce block of Asadero Cheese (Cut in 1/2" x 1/2" x 3" strips)
- 2 Large eggs
- 3/4 Cup of flour
- 1 Teaspoon Salt
- 1 Teaspoon Pepper
- 1 Cup of Olive oil

Cook's Tip: A typical variation includes adding refried beans prior to rolling in warm tortillas.

Cook's Tip: Stuffing can include ground beef, pork, turkey, potato, or cheese, but can also include sweet ingredients such as raisins and nuts.

Instructions:

- 1.** Rinse roasted chile under cold water to peel off the skins, leave the stems on to aid in handling while frying. Cut a 3/4" lengthwise slit just below the stem of each pepper. Slide 2 strips of Asadero cheese into the slits previously cut (strips of onions alongside cheese are optional). If the chile tears while stuffing just fold the chile back over itself to conceal the cheese. Set aside on paper towel covered plate to drain.
- 2.** Spread out 3/4 cup of flour mixed with 1/2 teaspoon salt and 1/2 teaspoon pepper across a plate or cutting board. Roll each stuffed chile to completely coat with the flour mixture. Shake off any excess flour from chile and set aside on a plate or cutting board.
- 3.** Heat a 10" frying pan filled to a depth of 1/4" with olive oil over medium high heat.
- 4.** Separate yolks from egg whites, beat yolks with 1/2 teaspoon of salt and 1/2 teaspoon pepper. set aside to use later. In a second bowl, beat the egg whites with an electric mixer until the whites form stiff peaks. Fold in egg yolks with salt and pepper.
- 5.** Test the heat of the oil by dripping a drop of egg mixture into it. If the oil is hot enough it will bubble and float to the top of the oil, if it sinks and does not bubble adjust the heat higher if the heat is too hot the oil will splatter out of the pan (turn down accordingly.)
- 6.** Take each chile and dredge them one at a time in the egg mixture. Immediately transfer each chile from the egg mixture to the hot oil and cook until golden brown, turning once. Remove golden brown rellenos to drain on paper towel covered plate. Allow to cool till warm and serve rolled in warm flour tortillas.