

Stuffed Poblano Peppers

Makes 4 servings



INGREDIENTS

2 large poblano peppers
2 ounces cream cheese (original, not low-fat), softened to room temp
2 ounces shredded extra sharp cheddar
½ TBSP chili powder
½ tsp ground black pepper
½ tsp garlic powder
½ tsp onion powder
Red pepper flakes to taste (optional) if you like it even spicier
Olive oil

INSTRUCTIONS

1. Split the peppers in half lengthwise, you can split right through the stem so each piece has a bit of stem left on it for looks. Scrape out the seeds and membrane, pat dry the inside and outside.
2. Grill and peel the peppers. If you have a gas stove you can put them on the stove right next to the flame. I don't, so I put them on a foil-lined baking sheet with a bit of cooking spray and put them in the oven with the broiler set on HIGH for 7 minutes, flip them over for another 7 minutes. Then when they are cool enough to handle put into a zip-lock bag and seal to let them steam for awhile. The peeling will come right off.
3. Mix up your softened cream cheese with your shredded cheddar and spices. Stir well.

4. On the same baking sheet you used to grill peppers, place peeled peppers and begin to fill each one with the cheese mixture. I found it easier to make a ball in my hand, then start rolling into a “log” shape until the same length as the pepper. Lay in the hollowed out pepper, and if you want to keep your cheese from running out, use toothpicks to secure. Bake at 375 until cheese mixture starts to brown slightly, about 10-15 minutes. Let sit a minute or two to make easier to dip with a spatula, remove toothpicks and enjoy!