

Baked Chiles Rellenos With Chorizo

Baked Chiles Rellenos, filled with chorizo, rice, and melted cheese, are an easy way to enjoy Mexican stuffed peppers without all the hassle of frying.

Yield: 6 large (5.5 inch) stuffed poblanos

Prep Time 45 minutes mins, Cook Time 7 minutes mins, Total Time 52 minutes mins

Ingredients

- 6 large poblano chiles (5-6 inches long)
- 12 oz fresh chorizo
- 2 c shredded Chihuahua Cheese (1 7oz bag) (or Jack or cheddar)
- 1 ½ c cooked rice
- ½ c sour cream
- 2 Tbsp milk
- 2 c [salsa](#) (to serve)
- Chopped cilantro for garnish (optional)

Instructions

1. Roast the poblanos under your broiler, until blistered, 5-10 min, turning every few minutes to blister evenly. Place the blistered poblanos in large bowl and cover with plastic wrap or a lid to steam the chiles and let them cool slightly.
2. Preheat your oven to 450F.
3. While the chiles are cooling, cook the chorizo over medium high heat, breaking it up with a wooden spoon as it cooks, 5 minutes. Transfer the cooked chorizo to double paper towel lined plate to cool.
4. While the chorizo is cooling, remove the papery skins from the chiles by gently pulling. The skin should come off easily. (If the skin doesn't come off easily, don't worry about getting it all off. The main point is to remove the charred sections so you get all of the roasted flavor without a burnt taste.)
5. After removing the skins, gently cut a slit down the side of each chile and carefully remove the seeds and veins.
6. Mix the cooled chorizo with the shredded cheese and cooked rice. Spoon the filling into the prepared chiles, using roughly ¾ c of filling per chile.
7. Place the filled chiles into a greased baking dish.
8. Bake at 450F for 5 - 7 min, until the cheese is melted through.
9. While the chiles rellenos are baking, blend the sour cream and milk to create a pourable cream sauce.
10. Serve the chiles on top of a bed of salsa, topped with the cream sauce and chopped cilantro, if desired.

Notes

These chiles rellenos can be made ahead of time and refrigerated until ready to use. Simply refrigerate them, covered, in your baking dish. Uncover the dish and place it, from the refrigerator, into a cool oven while the oven heats to 450F. Bake for 10-15 minutes, until the centers of the filling is warm and melted.