SQUASH AND CORN CHILE RELLENOS WITH SMOKEY TOMATO SAUCE

Ingredients

Servings: 4

- 6 large poblano peppers
- 1 teaspoon vegetable oil
- 1 cup yellow onion, small dice
- 1 cup zucchini, medium dice
- 1/2 cup corn, fresh or frozen
- 1 cup shredded Monterrey Jack
- 1 whole egg
- 1 cup panko bread crumbs
- 1 teaspoon vegetable oil
- 1/2 cup yellow onion
- 1/2 teaspoon chile powder
- 1 teaspoon cumin
- One 28-ounce-can whole tomatoes
- 1/2 7-ounce can chipotle en adobo sauce, drained
- 1/2 cup cilantro, chopped
- 6 lime wedges
- 1/4 cup sour cream

For the chiles rellenos

- Roast and peel the chiles. Cut a 3-inch slit in each chile and remove seeds.
- Heat the oven to 425 F. Heat the oil in a skillet over medium heat. Add the onion and cook 5 minutes, or until soft. Add the zucchini and corn, and cook 5 minutes more. Transfer to a bowl and stir in the cheese.
- Stuff each chile with 1/2 cup of the zucchini mixture. Close with toothpicks.
- Whisk the egg with 1/2 cup water in a bowl. Spread the breadcrumbs on a plate.
- Dip the chiles in the egg wash, and then coat with the breadcrumbs. Place on a baking sheet and bake 15 to 25 minutes, or until golden.

For the sauce

- Heat the oil in a saucepan over medium heat. Add the onion, chili powder and cumin and cook 4 to 5 minutes, or until the onion is soft and spices are fragrant. Add the tomatoes and simmer 10 minutes, breaking up the tomatoes with a spatula or wooden spoon. Transfer the mixture to a blender, add the chipotle chile and blend on low speed until the sauce is smooth. Serve the chiles rellenos with the sauce, cilantro, lime wedges and sour cream.

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