AUSTIN GRILL EXPRESS

Squash-and-Corn Chile Rellenos With Smokey Tomato Sauce

Servings: 4

Ingredients

- 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 breadcrumbs
- 1 teaspoon vegetable oil
- 1/2 cup yellow onion
- 1/2 teaspoon chile powder
- 1 teaspoon cumin
- One 28-ounce can whole tomatoes
- One-half 7-ounce can chipotle en adobo sauce, drained
- 1/2 cup cilantro, chopped
- 6 lime wedges
- 1/4 cup sour cream

Directions
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.

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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