

# Chile Rellenos with Adobo Sauce

My sister and I found this great little farmer's market when we were playing at the coast. One of the vendors had these huge, beautiful poblano chile peppers! And so begins my relleño adventure!

# Chile Relleno with Adobo Sauce



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## How to Do it:

Make the sauce first. Stem the dried chiles (some people also remove the seeds at this point. I keep them in – I like it hot)



and place them, the salt and the water in a large sauce pan. Bring to a boil, then simmer until the chiles are soft and water has been reduced by half.

Pour everything in a blender and add the vinegar. Process until smooth. Return to the pan and simmer for about 5-10 minutes, adding more salt to taste.

And now the rellenos.

Place the pepper in a broil or over an open flame and char the outside. Make sure the skin is blistered on all sides.



Put the hot chiles in a plastic bag and let them sit for about 15 minutes. Once they are cool enough to handle, slip the skins off very carefully, making sure not to tear the pepper. If you don't get all the skin, that's ok. Just get as much as you can.

Gently slit each pepper on one side and clean out the seeds and membranes, leaving the stem in-tact.



Mix the cheeses, garlic powder, chili powder and oregano.



Fill each pepper with  $\frac{1}{4}$  of the mixture.



Close the opening and secure with tooth picks.



Beat the eggs until they are really frothy.



Carefully dredge the peppers in the flour,



then coat with the eggs. Place in hot oil and cook on both sides until browned.



Serve with the adobo sauce.



Serves 4



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## Chile Rellenos with Adobo Sauce



Super easy recipe that is big on flavor!

### Rellanos

- 4 large fresh poblano peppers
- 1-1/2 cups extra sharp cheddar (shredded)
- 1-1/2 cups pepper jack cheese (shredded)
- 2 teaspoons Mexican oregano (dried)
- 2 teaspoons garlic powder
- 2 teaspoons mild chili powder
- 4 whole eggs
- 1/2 to 1 cup all purpose flour



- oil for cooking (peanut is great)

## Adobo Sauce

- 6 whole guajilla chiles (dried)
  - 1-1/2 teaspoon salt
  - 1-1/2 teaspoon apple cider vinegar
  - 3 cups water
1. Make the sauce first. Stem the dried chiles (some people also remove the seeds at this point. I keep them in – I like it hot) and place them, the salt and the water in a large sauce pan. Bring to a boil, then simmer until the chiles are soft and water has been reduced by half.
  2. Pour everything in a blender and add the vinegar. Process until smooth. Return to the pan and simmer for about 5-10 minutes, adding more salt to taste.
  3. Now for the Rellenos –
  4. Place the pepper in a broil or over an open flame and char the outside. Make sure the skin is blistered on all sides.
  5. Put the hot chiles in a plastic bag and let them sit for about 15 minutes. Once they are cool enough to handles, slip the skins off very carefully, making sure not to tear the pepper. If you don't get all the skin, that's ok. Just get as much as you can.
  6. Mix the cheeses, garlic powder, chili powder and oregano.
  7. Gently slit each pepper on one side and clean out the seeds and membranes, leaving the stem in-tact. Fill each pepper with  $\frac{1}{4}$  of the cheese mixture. Close the opening and secure with tooth picks.
  8. Beat the eggs until they are really frothy.
  9. Carefully dredge the peppers in the flour, then coat

with the eggs. Place in hot oil and cook on both sides until browned.

10. Serve with the adobo sauce.

Below are some of the items we used to create this recipe!

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