

MAKE IT!

Stuffed Poblanos with Pumpkin Seed Salsa

- | | | | |
|-----|--|----|---------------------------------------|
| 3-4 | pounds pork shoulder or butt, cut into 2-inch pieces | 1 | 14-oz. can black beans, drained |
| | | 1½ | cups shredded Monterey Jack cheese |
| 1 | tablespoon vegetable oil | 1 | lime, juiced |
| 1 | large white onion, diced | ¼ | cup cilantro, chopped |
| 4 | cloves garlic, chopped | | Salt to taste |
| 1 | tablespoon whole cumin seeds | | Sliced onion, jalapeno, and radish, |
| 2 | jars American Spoon® Pumpkin Seed Salsa | | toasted pumpkin seeds, chopped |
| 2 | cups chicken stock or water | | cilantro, and queso fresco to garnish |
| 8 | large poblano peppers | | |

Preheat oven to 300 degrees. Season the pork liberally with salt. Place a large, heavy bottom pot over medium-high heat and add the oil. Add the pork and sear on all sides until golden brown, then remove from pan and set aside. Cook the pork in batches if needed; do not overcrowd your pan.

Add the onion, garlic, and cumin seeds to the pot and reduce the heat to medium. Sauté the onion mixture till soft and translucent, about 5 minutes. Add the pork, salsa, and chicken stock to the pot. Bring the liquid to a simmer, then cover and transfer to the oven. Cook until the pork is tender, about 2 hours. During cooking, add more stock if pork begins to look dry.

Remove the pork from the oven and let cool in the braising liquid (the pork can be cooked the day before and refrigerated in the liquid). While the pork cools, place the poblanos on a baking sheet and broil in the oven, turning occasionally, until all sides are charred. Transfer peppers to a bowl and cover with plastic wrap. Let the peppers steam for 5-10 minutes. Using a paring knife, scrape off as much of the charred skin as possible, then cut a slit down the side of the pepper. Carefully remove the seeds, discarding them and reserving the peppers.

Remove the pork from the pot and skim any fat off the surface of the liquid. Return the liquid to the stove and cook over medium heat until reduced by about half. While the sauce reduces, pull the pork into bite-sized pieces. Place in a large bowl and add the drained black beans, cheese, lime juice, chopped cilantro, and about half of the braising liquid. Mix well and adjust for seasoning.

Divide the filling equally between the poblanos to stuff. Place the remaining reduced braising liquid in a 9x9 inch baking dish, then nestle the stuffed peppers in the sauce. Cover and bake at 350 until the chilis are hot throughout and the cheese is melted, about 30-35 minutes. Remove from the oven. Serve with the remaining sauce drizzled over top and a scattering of the garnishes.



spoon.com

Order online, explore dozens
more recipes and find a store.

©American Spoon Foods

