

# Rajas con crema

(Strips of Poblano with Onions & Cream)

## Ingredients:

Oil

Sliced Onion

Poblano Peppers

Epazote (herb)

Mexican Crema

Vegetable base

Whole kernel corn (optional)

## Directions:

- 1) Char the whole poblano chile peppers on all sides.
- 2) Place peppers in a glass bowl and cover them with a plate. Let the chiles steam in their own heat for a few minutes.
- 3) When the chiles are cool to touch, remove them from the bowl and wipe away the charred bits.
- 4) Open the chiles, remove stems, seeds, inner veins, then cut the chiles into strips. Set aside.
- 5) Bring a pot of water to a boil; cook corn kernels until soft, about 10 minutes. Drain.
- 6) Heat the oil in a large skillet on medium heat. Add the onions and cook until translucent, about 3 to 4 minutes.
- 7) Add the chile strips and corn to the onions. Sprinkle with salt. Add the epazote, Mexican crema and vegetable base. Gently stir to coat the chiles. Let cook for several minutes, until the chiles are completely cooked through and the sauce is bubbly and a little reduced.

Serve with warmed corn or flour tortillas.