

# Our State eats

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## Grilled Stuffed Poblano Peppers

Yield: 6 servings.

- 1 pound raw Mexican chorizo, casings removed
- 1 red onion, chopped
- 3 cloves garlic, peeled and minced
- 1 cup grape tomatoes, halved
- 1 cup corn
- 1 teaspoon cumin
- 4 ounces cream cheese, softened
- 1 cup shredded sharp cheddar cheese, plus more if desired
- 6 large poblano peppers, halved lengthwise and deseeded
- Vegetable oil (for the grill)
- ¼ cup grated cotija cheese (for garnish)
- Cilantro leaves (for garnish)
- Sour cream (for serving)
- Avocado slices (for serving)

To a large skillet over medium-high heat, add chorizo, breaking sausage into small pieces. Cook for 5 minutes, stirring occasionally. Remove cooked sausage, reserving drippings, and set aside.

Over medium heat, add onion to the skillet and sauté until lightly browned, about 5 minutes. Add garlic and cook until fragrant, about 30 seconds. Add tomatoes, corn, cumin, and cooked sausage to the skillet. Reduce heat to low; cook for 5 minutes.

In a mixing bowl, stir together cream cheese and shredded



cheddar until well combined. Add sausage mixture to cheese mixture and stir well. Fill peppers with sausage-cheese mixture.

Heat grill with a medium flame. Oil grates. Transfer peppers to hot grill and let sit for 2 to 3 minutes, covered. Using tongs, remove peppers from grates and place them in a cast-iron skillet or on a layer of heavy-duty foil on the grates. Adjust grill as needed to maintain medium heat. Allow peppers to cook, covered, for 10 to 15 minutes. Remove from grill.

Let peppers rest for 10 minutes before serving. Garnish with cotija cheese and cilantro. Serve with sour cream and avocado slices.

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