



Tomatillo sauce

- 1 pound tomatillos
- 2 garlic cloves
- ¼ cup cilantro
- 1 serrano pepper, stem and seeds removed (optional)
- ¼ tsp salt

Peppers

- 2 ½ cup chopped cooked chicken
- 4 poblano peppers
- 1 ½ cup shredded Mexican blend cheese
- ¼ cup chopped cilantro

1. Place whole tomatillos in med. sauce pan with 1 inch of water. Brush poblano peppers with olive oil.
2. Heat saucepan on high until water boils. Allow tomatillos to boil for approx. 6 minutes. Meanwhile, set oven to broil and put poblano peppers on cookie sheet or foil and broil for about 8 minutes.
3. To make sauce, put tomatillos, leftover water, garlic cloves, cilantro, serrano pepper and salt in blender and blend until smooth.
4. Peel loosened skin from poblanos, cut along one side and remove stem and seeds. Place poblanos in baking sheet.
5. Heat oven to 350°. Mix cooked chicken, ¾ cup cheese, cilantro and ½ of prepared sauce in large bowl. Evenly divide chicken mixture between poblanos, filling each one. Pour remainder of sauce on chicken-stuffed poblanos and then top with remaining ¾ cup cheese. Bake in oven until cheese melted, approx. 15 minutes.

