

Roasted Shrimp-Stuffed Poblanos – adapted from Sunset Magazine

- 1 (12-ounce) jar roasted red peppers, drained
- 1 (14.5-ounce) can fire-roasted tomatoes
- 6 medium poblano chiles
- 2 Tablespoons olive oil
- 1 onion, chopped
- 1 large garlic clove, chopped small
- 1 jalapeño chile, chopped
- 1 teaspoon coriander seeds, crushed
- 1 pound medium shrimp, peeled, deveined
- 8 ounces cream cheese, at room temperature
- 1 cup shredded Jack cheese
- ½ cup crumbled queso fresco
- 1 cup cilantro sprigs
- A few slivers of red onion for garnish

Preheat oven to 350°F.

Grill or broil poblano peppers until they start turning black in spots, turning them often. Let them cool, then cut a slit in the side and scoop out the seeds.

Whirl red peppers and tomatoes in a food processor until puréed. Season with salt. Pour into a 4-quart baking dish or divide between 6 individual baking dishes. Set aside.

Heat olive oil in a large skillet over medium-high heat. Add onion, garlic, jalapeño, and coriander seeds. Cook until softened, about 5 minutes. Add shrimp and salt to season. Cook until shrimp starts to turn pink, about 2 minutes. Remove from heat.

Add the cream and Jack cheeses to the shrimp and spoon the mixture into the poblanos. Set chiles in the baking dish(es). Bake until filling is hot and bubbling, about 40 minutes.

Garnish with queso fresco, cilantro, and slivers of red onion.