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Baked Chile Rellenos with Red Skin Potatoes and Chorizo with a Cilantro Sauce

Ingredients:

8 poblano peppers
5 medium red skin potatoes, cubed in 1 inch pieces
3 T. olive oil
12 ounces chorizo sausage, casing removed
1 medium white onion, diced
2 cloves garlic, minced
8 ounces shredded Monterey Jack, or Chihuahua
Cilantro for garnish

Procedure:

Preheat the oven to 375 degrees.

Lightly oil the peppers and place on a direct flame or under a broiler until the skin blackens on all sides.

Place in a bowl and cover with a dish towel and let the peppers sweat for about 15-20 minutes.

Using paper towels peel the skin off the peppers.

Cut a slit down the side of each pepper and remove the seeds and membranes.

Meanwhile, place the cubed potatoes on a large cookie sheet and drizzle with olive oil. Place in the oven until nicely browned, about 30-35 minutes. Season with kosher salt and freshly ground black pepper and let cool.

Heat the olive oil to medium in a heavy sauté pan and add the onions. Cook for about 5 minutes and then add the minced garlic.

Cook for another 2-3 minutes and add the chorizo. Cook thoroughly for about 5-7 minutes and drain away excess fat.

Oil lightly the bottom of a large oven proof dish. Combine the chorizo mixture together with the potatoes and adjust seasoning. Neatly stuff each pepper.

Place the peppers in the dish and top with the cheese.

Bake for about 17-22 minutes, or until the cheese is melted and nicely browned.

Garnish with some sprigs of fresh cilantro.

Serves 4.