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INGREDIENTS

2 large fresh poblano chillies or 4 small ones

1 tbsp oil

1 medium onion, sliced into thin half moons

1 clove of garlic, finely chopped

½ tsp dried [Cool Chile Mexican Oregano](#)

250g tub of creme fraiche

½ tsp salt, or to taste

To serve

Freshly ground black pepper

Grated cheese ([Gringa Dairy Queso Fresco](#) or sheep's works well)

Spaghetti or other pasta



RAJAS CON CREMA (POBLANOS WITH CREAM)

Serves 2-6
Cooks In Less than 30 minutes
Difficulty Easy



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In this twist on a classic Mexican dish, the creamy creme fraiche neutralises the fieriness of the poblanos, allowing you to taste their wonderful roasted flavour. Traditionally this might be eaten with corn cake (see recipe link below), but it also makes a delicious and speedy pasta sauce or baked potato topping.

METHOD

Serves 2 as a pasta sauce, or 6 as a side with cake.

- 1 Blacken the poblanos over a gas hob or under a very hot grill, turning until they are charred all over. Put them in a plastic bag (or a freezer bag) to sweat. When cooled, peel, de-stem, core and cut into 5mm strips.
- 2 Heat the oil in a frying pan over a medium high heat. When hot, add the onion, stir and cook until translucent and just starting to go brown at the edges. Add the garlic and poblano. Stir and fry until the garlic smells fragrant, then add the Mexican Oregano or thyme, salt and creme fraiche. Bring to a gentle bubble and cook until the sauce just coats the back of a spoon.
- 3 Check the seasoning and serve either stirred through pasta with grated sheep's cheese and some freshly ground black pepper, as a baked potato topping, or on top of [pastel de elote](#) (corn cake).

