

GUASTELLO'S VILLAGE MARKET

Do-It-Ahead Chicken Chiles Rellenos

Serves 8-10

Ingredients:

8 chicken breast halves (or 4 whole breasts), bone in and skin on
salt and pepper
10 – 12 fresh poblano chiles
1 small yellow onion, finely diced
½ cup fresh cilantro, roughly chopped
3 – 4 ears of corn, kernels removed
1 ½ cups Tomatillo Sauce (use a good-quality canned sauce)
4 cups grated cheese, mixture of cheddar, jack and cotija

Preheat oven to 400°. Season the chicken on both sides with salt and pepper. Roast chicken in oven for 45 – 50 minutes.

While the chicken is roasting, roast and peel the poblano chiles. Cut a slit in each of the chiles and remove seeds. Set aside.

Once the chicken is roasted, let it cool slightly and, using your hands, shred it into pieces. Place in a large mixing bowl.

To the chicken, add the onion, cilantro, shaved corn, Tomatillo Sauce and 2 ½ cups of grated cheese. Put finished chiles on a sheet tray. If you are doing this the day ahead, cover tightly with plastic wrap and store in the fridge.

Bake at 350° for 20 -20 minutes, until the chiles are hot and the cheese on top has melted. If you made them the day ahead, allow more cooking time in the oven or take them out of the fridge and let them come to room temp, before putting them in the oven.

Cook's Note: If all you can find are the very large chicken breast, you will only need 3. Also if you're not adverse to dark chicken meat in your rellenos a rotisserie chicken can be a time-saver. Just pull it off the bone and shred it up!

Credit: Jewels & Jill Elmore