**Chiles Rellenos**

**Ingredients:**

½ cs. poblano peppers

1 Tbsp. olive oil

12 oz. queso Oaxaca cut in to 10 logs

1 Tbsp. oregano

Salt and pepper

1 Tbsp. chili powder

6 eggs, separated

1 cup flour

2 cups oil for frying

**Sauce:**

2 cups chopped tomatoes

½ onion, cut into 4 pieces

3 cloves garlic

2 Tbsp. olive oil

Salt and pepper to taste

**INSTRUCTIONS**

**Wednesday:**

1. Preheat oven to 500º.
2. Mise en place all ingredients.
3. Toss the peppers in 1 Tbsp. olive oil. Put them on a ½ sheet tray.
4. Cook the peppers until the skin turns black on the outside.
5. Turn them over and allow the other side to blacken if it hasn’t already.
6. Put them all in a bowl and wrap in plastic wrap immediately.
7. Put tomato sauce, onions, and garlic in a blender; blend until smooth.
8. Heat the olive oil in a pot over medium heat. Add the sauce.
9. Cook for about 10 minutes, being careful not to let it reduce too far. Season with salt and pepper

**Thursday:**

1. Put on some gloves.
2. Peel the black from the outsides of the peppers. Be careful not to break the peppers open.
3. Cut a slit into the peppers along the side. Carefully remove the seeds and membrane from the pepper.
4. Toss the cut cheese in a bowl with salt and pepper, chili powder, and oregano. Stuff each pepper with an even amount of the cheese.
5. Whip the egg whites in the Kitchenaid until they form medium peaks. Add 2 of the egg yolks and beat for another 3-4 minutes.
6. Heat the oil in the large sauté pan over medium high heat.
7. Dredge each of the chilies with flour.
8. Dip the chili in the egg mixture.
9. Fry in the hot oil until the egg mixture browns and the cheese melts, turning once while they cook.