

## **Crispy Chiles Rellenos Stuffed with Cheese**

### **Ingredients:**

4 large poblano peppers  
8 oz. Oaxaca or Monterey Jack cheese, sliced into strips  
1/2 cup all-purpose flour  
4 large eggs, separated  
Salt to taste  
Oil for frying

### **Instructions:**

Preheat the broiler in your oven. Place the poblano peppers on a baking sheet and broil them, turning occasionally, until their skins are charred and blistered. This should take about 10-15 minutes. Alternatively, you can char the peppers directly over an open flame on a gas stove. Once charred, transfer the peppers to a bowl and cover with plastic wrap. Allow them to steam for about 10 minutes; this will help the skins loosen.

After steaming, peel the skins off the poblano peppers. Make a lengthwise slit down the side of each pepper and carefully remove the seeds while keeping the peppers as intact as possible.

Insert strips of cheese into the cavity of each pepper, ensuring they are filled but not overstuffed.

Dredge the stuffed peppers in flour, shaking off any excess.

In a bowl, whisk the egg whites with a pinch of salt until stiff peaks form. In a separate bowl, lightly beat the egg yolks.

Gently fold the beaten egg yolks into the egg whites to create a light, fluffy batter.

Heat oil in a pan over medium-high heat. The oil should be deep enough to submerge the peppers.

Dip each stuffed pepper into the egg batter, ensuring it's fully coated.

Carefully place the battered peppers in the hot oil and fry until they turn golden brown on all sides, about 4-5 minutes. Ensure the cheese inside has melted.

Remove the peppers from the oil and place them on a plate lined with paper towels to absorb excess oil.

Serve the Crispy Chiles Rellenos immediately while they're hot and crispy.