



Chimi Chile Rellenos

This is a hack on making chile rellenos at home without the heavy batter that a restaurant would use. We use egg roll wrappers instead. These are a bit crispier than a restaurant version, but just as delicious and a lot easier!

Ingredients

5-6 green chiles (Anaheim, Poblano, and Pasilla work best)

10 oz of cheese for stuffing (we recommend a cotija and Monterey jack blend, queso fresco is also excellent)

2 qts oil for frying

1 package of egg roll wrappers (5 chiles will actually only use about half)

Roast: Place the chiles on a baking sheet and roast under a broiler 3-4 minutes on a side. You'll know a side is done when it starts to shrivel and there is some blistering and darkening of the skin. Let cool until you can handle with bare hands.

Hollow: Cut down the side of the chile about 1 inch from each end so you have access to the inside, but haven't split the chile in half. Also don't cut through the back side. Scoop out the seeds and membrane.

Egg Roll: Moisten the edges of the egg roll wrapper. Place the point of the chile about 1 inch from one corner of the wrapper, and fold the wrapper around the chile, making sure to fold the end back up on the chile. If the top of the chile is still exposed, use a second wrapper to cover the top, bringing the stem out of a tiny slit in the wrapper.

Fry: Fry the chiles in 325 degree oil for 1-2 minutes per side. A side is done when it has browned and turned crispy.

Serve: Best if smothered in pork green chili, and topped with some more cheese, but serve however you like rellenos the most!