



POBLANO CREAM SAUCE *(for Street Corn Ravioli)*

Ingredients

- 3 roasted Poblano peppers (skin, stem & seeds removed)
- 3 cloves garlic
- ¼ onion – chopped
- Salt to taste
- 1 cup crema Mexicana
- 1 Tbsp butter
- 10 oz. Queso Fresco – grated fine

Directions

- Roast the Poblano peppers.
- Remove the skin, stem & seeds.
- Rough chop or slice the poblanos
- Add roasted poblanos, garlic, onion, and crema Mexicana to the blender.
- Blend until smooth.
- In a pot, melt the butter
- Add the poblano sauce and queso fresco.
- Add salt & pepper to taste.
- Mix together until the cheese is melted.
- Serve with  Street Corn Ravioli.