

Stuffed Poblano Peppers

2 large poblano peppers

1 cup rice (I used instant)

$\frac{3}{4}$ cup salsa

$\frac{1}{2}$ 16oz can corn

3 green onion tops

$\frac{1}{2}$ tsp cumin

1 tsp chili powder or 2 tsp chipotle seasoning (I prefer chipotle)

$\frac{1}{2}$ tsp cayenne if you like it hot, but it doesn't need, serve with hot sauce on the side if you like.

Salt & Pepper

1 generous cup shredded cheese (Mexican mix or whatever you favor)

Cilantro chopped to top if you like.

$\frac{1}{2}$ pound hamburger (I used elk but whatever you have)

$\frac{1}{2}$ yellow or white onion chopped

Half and clean peppers (use gloves if your sensitive), roast under broiler until slightly browning on skin side then turn and roast an equal time, or less, with inside up. Set aside.

Brown hamburger chunks, touch with salt and pepper, add onion and green onion tops.

Mix all ingredients other than cheese, then stuff peppers, top with cheese, put under broiler until melted.

My wife likes shredded lettuce with Mexican food so we serve with it and this time with cantaloupe. And, of course, a glass of decent red.