

## Polenta-Stuffed Poblanos

### Serves 2

- 2 large Poblanos chiles
- $\frac{3}{4}$  tablespoon unsalted butter
- $\frac{1}{4}$  cup minced yellow onions
- $\frac{3}{4}$  tablespoon minced fresh garlic
- $\frac{1}{2}$  cup fine cornmeal
- 1.75 cups chicken broth
- $\frac{1}{4}$  cup heavy cream
- $\frac{1}{3}$  cup canned, drained corn kernels
- 1 tablespoon roughly chopped fresh basil
- 1 tablespoon chopped fresh cilantro (dried is okay too)
- $\frac{1}{4}$  teaspoon salt
- $\frac{1}{2}$  cup freshly grated Parmesan cheese
- $\frac{1}{4}$  cup shredded Gruyere cheese

Wash and dry Poblanos. Cut tops off and remove seeds, stem and ribs. Slice each chile in  $\frac{1}{2}$  from stem end to blossom end. Arrange in a shallow, buttered baking dish.

Listen up: At this point make sure you have all of your ingredients prepped and ready to go, the polenta requires a lot of stirring so you won't have time to do your prepping as you go! Oh yeah and preheat your oven to 375 degrees F.

Melt the butter in a saucepan over medium heat. Add the onion and garlic and cook until the onion softens, 3 to 4 minutes. Add the cornmeal and stir to mix. Slowly pour in the chicken broth, stirring to combine. Add the cream, corn, basil, cilantro, salt, and  $\frac{1}{2}$  of the Parmesan cheese. Cook, stirring constantly, until the polenta becomes thick, about 10 minutes. Remove from heat.

Fill the Poblanos with the polenta. Sprinkle with the remaining Parmesan and the Gruyere. Bake for 20 to 25 minutes, until golden and bubbling. Serve hot. (The peppers can be stuffed and baked the preceding day. To serve, bring to room temperature and reheat at 350 degrees F, for about 12 minutes).

*This recipe was modified by Paula A. Currie for [www.chefitupyo.com](http://www.chefitupyo.com). The original recipe can be found on [www.foodnetwork.com](http://www.foodnetwork.com) under the recipe title Polenta-Stuffed Peppers.*