

# Stuffed Poblano Chiles from Lula's Restaurant

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*The Picadillo stuffing in these chiles is delicious and full of flavor from the spices, raisins, almonds and olives. This recipe makes a plentiful amount of the stuffing, which can easily fill up to 12 poblanos.*

8	large	Poblano chiles	20	green olives, pitted, chopped	
2	Tablespoons	olive oil	1	salt and pepper to taste	
1	medium	white onion, diced	4	cups	Tomato Sauce (below)
8	cloves	garlic	½	cup	sour cream, (optional)
2 ½	pounds	ground beef	<b>Tomato Sauce</b>		
¾	cup	white wine	1	28 ounce can	tomatoes, crushed
⅓	cup	raisins	1-2		jalapeno chile peppers
⅓	cup	slivered almonds	6	cloves	garlic
½	cup	tomato paste	¼	cup	olive oil
1	Tablespoon	ground cinnamon			
1	Tablespoon	ground cumin			

- 1 Roast the chiles. I put them on my outdoor gas grill, but you can put them on a baking sheet and blister them under a broiler or on top of a gas burner. After they are blistered and black all over, place them in a plastic bag and let them steam on your counter while you make the stuffing. You can roast the chiles the day before to save time too.
- 2 Make the tomato sauce: Place the jalapeno, garlic and 2 Tablespoons water in a blender and blend well or until broken up. Add the can of tomatoes and blend. Heat the oil in a fry pan and add the tomato mixture. Cook on high heat, stirring continuously and scraping the bottom of the pan for 5-6 minutes. Turn off the heat and set aside.
- 3 While the chiles are roasting, make the stuffing. Heat olive oil in a fry pan, add the onion and cook until translucent. Add the garlic and then the ground beef and cook on medium heat. Also, add the white wine, raisins, almonds, tomato paste, cinnamon, cumin, salt and pepper to taste. Cook until all ingredients are incorporated, about 10 minutes. Add the green olives and season with salt and pepper and set aside.
- 4 After the chiles have steamed, you can remove the skin with a sharp knife and then slice a slit in the side and remove the seeds, keeping the stem intact.
- 5 Pour about a cup of the tomato sauce into a 9 x 11 baking dish that will hold the chiles snugly. Place them opening side up in the baking dish. Cover tightly with aluminum foil and bake at 325° for 20-25 minutes. Serve with more fresh tomato sauce on the side and optional sour cream.

Servings: 8

## Nutrition Facts

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Nutrition (per serving): 753 calories, 440 calories from fat, 48.5g total fat, 114.8mg cholesterol, 1031.6mg sodium, 1566.1mg potassium, 44.8g carbohydrates, 8.7g fiber, 20.9g sugar, 32.9g protein.

## Source

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Author: Adapted by Patricia K. Rose from Geraldine Gilliland

Source: Lula's Cocina Cookbook

