



# ESPAGUETI VERDE



## RICH & CREAMY ROASTED POBLANO PASTA

This cozy celebration of poblano peppers is adapted from Alexa Soto's recipe in *Plantas: Modern Vegan Recipes for Traditional Mexican Cooking*

### INGREDIENTS

- 4 POBLANO PEPPERS, ROASTED & PEELED
- 1/2 YELLOW ONION, ROUGHLY CHOPPED
- 6 CLOVES GARLIC, ROUGHLY CHOPPED
- 2 EARS SWEET CORN
- 1 BUNCH CILANTRO
- 1 CUBE CHICKEN BULLION
- 1 1/4 CUP MILK
- 1/2 CUP SOUR CREAM
- 1 LB DRY PASTA
- 4 TBSP BUTTER
- OPTIONAL: TOP WITH FRESHLY GRATED PARMESAN OR CRUMBLED QUESO FRESCO



### STEPS



#### FOR THE SAUCE

1. Roast poblano peppers over an open flame, in a pan, or on broil in your oven, a few minutes on each side until well charred, about 10 minutes. Put them in a sealed bag or container ~10 min so they steam, peel & remove stems & seeds & put in blender.
2. Roughly chop the onion and garlic. In a pan over medium heat add 2 tbsp butter, then sauté the onion and garlic for 4-6 minutes until wilted and add to the blender.
3. To the blender also add cilantro, bullion, milk, and sour cream. Blend until smooth and add salt / more milk or sour cream to taste. Set aside.

Head to <https://www.fuelednaturally.net/recipes/vegan-espagueti-verde> for original vegan recipe.

#### FOR THE PASTA

- Bring salted water to a boil. Peel the corn and boil cobs about 3 minutes & let cool until you can slice the kernels off the cobs. To the hot pan you cooked onions in, add another 2 Tbsp butter, add in corn & sauté 4-6 minutes, season with a pinch of salt and ground pepper. Pour in your poblano sauce and let simmer on low to thicken, using pasta water to thin as needed.
- After removing your corn from your boiling water, add in your pasta and cook according to directions on package or till done to your liking.
- Add the cooked pasta into the sauce & toss to mix. Garnish with fresh cilantro and enjoy!