

# Chile Relleno

DEVELOPED BY: Sous Chef Joshua Goodson Washington State University

Servings: 1

Ingredients	Quantity	Measure
Large Poblano Chili	1	Each
Moocho Dairy Free Mozzarella	3	Ounces
Flour	½	Cup
Salt		To taste
JUST Egg	4	Ounces

## Preparation

1. Roast chile over open flame of stove burner until blackened all over; place in container and cover with plastic wrap right away to steam chile (10-15 minutes).
2. Remove skin by rubbing with your hands.
3. Make a slit from stem end down to tip.
4. Carefully open chile, slice membrane just above seed pod to remove entire seed pod without removing the top of chili.
5. Pull out any large vein membranes at the chili segmentation lines.
6. Stuff with Moocho Mozzarella.
7. In small container, sift flour and salt.
8. In a mixing bowl beat JUST Eggs with pinch of salt until fluffy.
9. Dredge the stuffed pepper in the flour (tapping pepper to remove any excess flour) and then dip the pepper in the JUST Egg.
10. Pan fry the chiles (1/2 inch of oil in bottom of pan) until golden brown (finish in oven if necessary).
11. While chile is frying use left over egg and cook like omelet (either in pan or on flat top).
12. When chili is ready place in center of cooked JUST Egg and fold sides around.

