

*A recipe from*

# DAD'S CHILE COOKBOOK



Heat Rating:



## Res con Rajas de Chile Poblano

*A relatively simple dish, and very zesty. Poblano chiles are often used for stuffing, as in Rellenos, but they can feature in other ways...*

- 1 lb flank steak, cut in ½-inch strips across the grain*
- salt and freshly ground black pepper, to taste*
- 1 Tbsp unsalted butter*
- 1 Tbsp corn or light olive oil*
- 1 onion, cut in half, then sliced to produce slivers/strips*
- 4 fresh Poblano peppers, roasted, peeled, seeded, cut in strips*
- 2 Fresno peppers, seeded and slivered lengthwise*
- 1 cup heavy cream*

Season the steak strips. Place a large cast-iron skillet over high heat for several minutes, then add butter and oil. Brown the steak for several minutes, stirring constantly, until a nice sear appears on the meat. Add onion and cook until translucent, about 3 minutes. Add chiles and cook for 3-4 minutes, stirring to avoid burning. Turn heat down a bit and add the cream. Season and cook until cream thickens a bit, about 5 minutes. Serve immediately with Spanish rice.

Yield: Three to four servings

Preparation time: 15 minutes

Cooking time: less than 15 minutes

