



Empanadas de Rajas

(Roasted Poblano Pepper and Cheese Empanadas)



INGREDIENTS

- 4 poblano peppers
- 1- 8.75 oz. can golden corn kernels drained
- ½ medium white onion finely chopped
- 1 serrano chile finely chopped
- 1 garlic clove minced
- 1/3 cup Mexican cream or sour cream
- 1 cup crumbled queso fresco
- 2- 8 oz. can refrigerated crescent dough
- 1 large egg lightly beaten
- chopped cilantro



INSTRUCTIONS

- Roast the poblano peppers on a comal or griddle over high heat, turning occasionally, until the skin is completely charred. Remove from heat and place roasted poblano peppers in a plastic bag; let rest for 10 minutes. Remove the stems, seeds, and charred skin from the poblano peppers. Cut peppers into thin strips.
- Mix together the poblano peppers, corn, onion, serrano chile, garlic, Mexican crema, and queso fresco in a medium bowl; season with salt and black pepper to taste.
- Preheat oven to 375°F. Lightly grease a cookie sheet with cooking spray.
- Unroll refrigerated crescent dough. Divide each sheet of rolls into 4 triangles, pressing the perforations together to seal. Spoon 3 to 4 heaping tablespoonfuls of the poblano filling on one half of each rectangle; fold dough in half, pressing edges with a fork to seal.
- Arrange empanadas on lightly greased cookie sheet. Brush tops with lightly beaten egg. Bake at 375°F for 13 to 15 minutes until golden. Remove from oven.
- Garnish with chopped fresh cilantro. Serve with pico de gallo or your favorite salsa.

