



Roasted Poblano Sauce

Prep Time: 15 Minutes

Cooking Time: 15 Minutes

Serves 1

Ingredients:

- 3 Tbsp. Butter
- 1/3 cup Onion , diced
- 3 cloves Garlic , minced
- 3 Tbsp. Flour
- 3 cups Heavy Cream
- 6 oz. Poblano Pepper . roasted , peeled , seeded
- Sea Salt , to taste

Directions:

1. Over medium heat, melt butter in a saucepan. Sauté onion and garlic until soft and fragrant, about 4-5 minutes. Whisk in flour to form a roux. Add heavy cream 1 cup at a time, whisking constantly, until a thick sauce forms and begins to simmer.
2. Transfer mixture to a food processor with roasted pepper. Puree until smooth and season to taste with salt. Reserve warm for service.