



Recipes

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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.