



Recipes

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Spinach and Chicken Filling with Poblanos

Serves 1

Ingredients:

- 8 oz. (10 cups) Fresh Spinach , washed and trimmed
- 4 Whole Poblano Chiles (sometimes called Pasilla)
- 1 Tbsp. Olive Oil
- 1/2 tsp. Minced Garlic
- 1.5 cups Shredded Chicken (see Related Recipe)

Directions:

1. Place spinach in a microwave safe bowl and cover with plastic wrap. Microwave until spinach is wilted, about 2 minutes. Once cool, squeeze the liquid out of the spinach.
2. On a stovetop over high heat, roast the chiles, turning with tongs, until the skins are blackened all over. Place blackened chiles in a paper or plastic bag. Close the bag and let the chiles steam until they are cool enough to handle.
3. Once cool, remove the blackened skins from the chiles. Remove the stems and seeds and dice into ½" pieces. Combine with the shredded chicken.
4. In a sauté pan over medium heat, brown the garlic in the olive oil. Add the spinach and the shredded chicken mix and sauté for two minutes.