



Pumpkin & Turkey Filling

Serves 24

Ingredients:

- 2 Poblano Chiles
- 1 lbs. (4 cups) Cooked Pumpkin (from related Chile Syrup recipe)
- 20 oz. (4 cups) Cooked and Shredded Turkeys Meat
- 1.5 oz. (¼ cup) Dried Cranberries
- 6 oz. (1 cup) Golden Raisins
- 8 oz. (¾ cup) Chopped Apples (any type)
- 2 Tbsp. Minced Fresh Oregano
- 2 tsp. Fresh Thyme
- 1.5 tsp. Minced Fresh Rosemary
- 4 oz. (½ cup) Roasted Pepitas Pumpkins Seeds
- 5 oz. (½ cup) Prepared Sweet Chiles Syrup

Directions:

1. Brush the Poblanos with oil. Place Poblanos over an open flame to blacken the skins. Rotate over the flame for even blackening. Once completely blackened, place chiles in a plastic or paper bag and seal. Allow the peppers to 'sweat' for about 10 minutes. Remove from bag and peel off the skin. Remove stem and seeds. Cut into thin strips.
2. After the pumpkin has had time to cool, dice into ½" pieces. Combine with the roasted poblanos and the remaining ingredients in a large bowl and mix well. Set aside for assembly.