

Stuffed Poblanos

Ingredients

4 large poblano chiles, cut in half lengthwise, ribs and seeds removed
4 Tbsp. extra-virgin olive oil, divided, plus more for drizzling
1½ tsp. Diamond Crystal or ¾ tsp. Morton kosher salt, divided, plus more
2 chipotle chiles in adobo, finely chopped, plus 1 Tbsp. adobo sauce
1 28-oz. can crushed tomatoes
1 medium red onion, thinly sliced
4 garlic cloves, thinly sliced
1 15-oz. can black beans, rinsed
1½ tsp. ground cumin
1 tsp. ground coriander
1 small bunch curly kale, ribs and stems removed, leaves thinly sliced
¼ cup plus 3 Tbsp. sour cream
8 oz. pepper Jack, coarsely grated, divided
½ cup panko

Preparation

Step 1

Heat broiler. Place 4 large poblano chiles, cut in half lengthwise, ribs and seeds removed, on a foil-lined rimmed baking sheet. Drizzle with extra-virgin olive oil and season with kosher salt; toss to coat. Arrange poblanos cut side up on baking sheet and broil until crisp-tender and just starting to brown, about 5 minutes. Set aside.

Step 2

Heat 1 Tbsp. extra-virgin olive oil in a medium saucepan over medium-high. Cook 2 chipotle chiles in adobo, finely chopped, plus 1 Tbsp. adobo sauce, stirring, until fragrant and sizzling, about 30 seconds. Add one 28-oz. can crushed tomatoes and ½ tsp. Diamond Crystal or ¼ tsp. Morton kosher salt. Bring to a boil, then reduce heat and simmer, stirring occasionally, until slightly thickened, 9–11 minutes. Cover tomato sauce and keep warm over low heat until ready to use.

Step 3

Meanwhile, heat 2 Tbsp. extra-virgin olive oil in a large skillet over medium-high. Cook 1 medium red onion, thinly sliced, stirring occasionally, until softened, 5–7 minutes. Add 4 garlic cloves, thinly sliced, and cook, stirring often, until fragrant, about 1 minute. Add one 15-oz. can black beans, rinsed, 1½ tsp. ground cumin, 1 tsp. ground coriander, and 1 tsp. Diamond Crystal or ½ tsp. Morton kosher salt. Cook, stirring often, until beans are coated and spices are fragrant, about 2 minutes. Add 1 small bunch curly kale, ribs and stems removed, leaves thinly sliced, and ⅔ cup water. Cook, stirring occasionally and scraping up any browned bits stuck to bottom of pan, until kale is wilted and tender and liquid has cooked off, about 5 minutes. Remove from heat.

Step 4

Add ½ cup tomato sauce, ¼ cup sour cream, and 4 oz. pepper Jack, coarsely grated, to filling mixture in skillet; stir to combine.

Step 5

Toss ½ cup panko and remaining 1 Tbsp. extra-virgin olive oil in a small bowl; season with salt. Divide filling evenly among cavities of reserved poblanos. Top with panko mixture and remaining 4 oz. pepper Jack, coarsely grated. Broil poblanos until browned on top and cheese is melted, about 4 minutes.

Step 6

Remove pan with remaining tomato sauce from heat and whisk in remaining 3 Tbsp. sour cream. Spread sauce on a platter or plates; arrange stuffed poblanos on top.