

Poblano Noodles with Saladitas Crust

Ingredients

- 1 cup Saladitas
- 7 oz Noodles
- 1 pepper Poblano pepper
- 3/4 cup Frozen corn
- 1 cup Sour cream
- 2 cup Chicken stock
- 8 oz Cream cheese
- 1 cup Grated Monterrey Jack
- 2 cloves Garlic
- 1/2 cup Diced onion
- 1 teaspoon Vegetable oil
- 2 tablespoon Butter
- 2 tablespoon All-purpose flour

How to make it

1. Roast the poblano peppers over an open flame on medium heat, turning them occasionally to ensure even cooking. When most of the skin is charred, place them in a large bowl, cover with plastic wrap, and allow them to sweat 30 minutes.
2. Using the back of a paring knife, remove the blistered skin and scrape out the seeds.
3. In a medium sauté pan over medium heat sweat the onion and garlic until translucent, 2 to 3 minutes. Remove from heat.
4. In the same sauté pan combine butter and flour, stirring constantly cook until golden brown, about 5 minutes.
5. Transfer to a blender or food processor the roasted poblano, garlic, onion, chicken stock, cream cheese, sour cream, and flour/butter mix, process until smooth and simmer in a sauce to thicken.



PREP
TIME

-



COOK
TIME

-



TOTAL
TIME

-



SERVING

-

Made with



Saladitas

6. Pre heat oven to 350 °F.
7. In salted boiling water cook the noddles for about 5 minutes and drain.
8. Add to a casserole the noddles, corn and pour over the poblano sauce.
9. For the crust mix Saladitas crackers crumbs and grated monterrey jack; Top the casserole with the crust mixture and bake at 350 °F for 15 minutes or until golden brown.