

## Chiles Rellenos

(Poblano Chiles Stuffed with Beef and Cheese)

SERVES 4

Maria Robledo employs an interesting technique with her recipe: she leaves the seeds inside the chiles so that they'll mingle with the stuffing, adding a little spark of heat.

8 large poblano chiles

1 1/4 lbs. beef sirloin, trimmed and cut into 1/2" pieces

1 1/2 tsp. garlic salt

1 tsp. steak seasoning, preferably McCormick Montreal Steak Seasoning

1 1/4 cups extra-virgin olive oil

1/2 cup cooked short-grain white rice

1/2 cup cotija cheese, grated (see page 102)

1/2 cup monterey jack cheese, grated

Salt and freshly ground black pepper

1 cup flour

6 egg whites

3 egg yolks

**1.** Place a rack about 4 inches from the broiler element and preheat. Lay chiles on a baking sheet in a single layer and broil, turning once, until they just begin to blacken, about 5 minutes on each side. Transfer chiles to a paper bag and close the top (alternatively, transfer to a large bowl and cover tightly with plastic wrap). Let chiles steam for 20 minutes. Peel charred skin off of chiles, leaving seeds and stem intact (discard skin). Using a small knife, make a 1"-long lengthwise slit near the top of each chile to form a pocket. Set aside.

**2.** Put beef, garlic salt, and steak seasoning into a medium bowl and toss to coat. Heat 1/4 cup of the oil in a large skillet over medium-high heat. Working in 2 batches, brown the beef, about 5 minutes per batch. Transfer beef to a large bowl. Let cool slightly, then add rice and cheeses to beef, season with salt and pepper to taste, and stir to combine. Stuff each chile with about 1/2 cup of the beef mixture. Set aside.

**3.** Put flour into a wide, shallow dish. Put egg whites into a large bowl and beat until soft peaks form. Add yolks to whites and beat gently to combine. Heat remaining oil in a large nonstick skillet over medium-high heat. Working in 2 batches, dredge chiles in flour, shaking off excess, then dredge in egg mixture and transfer to skillet. Fry chiles until golden brown on all sides, about 8 minutes. Transfer chiles to a paper towel-lined plate to let drain; sprinkle with salt. Serve immediately, with grilled tomato salsa (page 55), if you like.