

Chicken Chile Relleno Pies

Yield: 4 min

Total Time: 105 min

Recipe from: <https://www.recipeschoose.com/recipes/traditional-new-mexico-chile-relleno-recipe>

Ingredients:

- 2 canola oil tablespoons
- 1 small yellow onion diced
- 2 cloves garlic minced
- 1 pound ground chicken
- 1/2 cup corn kernels fresh or frozen, if frozen do not thaw
- salt
- ground white pepper
- 2 tablespoons unsalted butter
- 1/2 cup all purpose flour plus more for dusting
- 2 teaspoons ancho chile powder or New Mexico chile powder
- 1/2 teaspoon sweet paprika
- 1/8 teaspoon ground cumin
- 1/4 teaspoon dried oregano
- 1 cup water
- 3 poblano chiles roasted, peeled, seeded, and chopped
- 3 ounces Monterey Jack cheese shredded
- 2 teaspoons fresh lime juice
- 1 batch dough cornmeal crust

Nutrition:

1. Calories: 460 calories
2. Carbohydrate: 19 grams
3. Cholesterol: 135 milligrams
4. Fat: 29 grams
5. Fiber: 2 grams
6. Protein: 31 grams
7. SaturatedFat: 11 grams
8. Sodium: 600 milligrams
9. Sugar: 2 grams

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