

# **POBLANO CREAM SAUCE**

## **Scofield Fruits LLC**

### Ingredients: (Serves 3-4)

- 4 Roasted Poblano Chilies
- 1 Small Yellow Candy Onion
- 2 Cloves Purple Garlic
- 1/4 Cup Chicken Broth
- 1 Cup Cream
- 1/2—3/4 Cup Sour Cream
- 1/4 Tsp Salt
- 1/4 Tsp Pepper
- 1/4 Tsp Cumin

### Cooking Directions:

Clean and chop Poblano Chilies, Onion and Garlic. In skillet, caramelize onion in 2 tbsp. butter. Add Garlic midway through caramelization phase. Add Chicken broth and reduce 1-2 minutes. Add Poblano Chilies, Cream, Salt, Pepper, and Cumin. Stir and simmer 10 minutes. Transfer contents to blender or food processor and add Sour Cream. Blend on high until mixture is smooth. Return to skillet and simmer 1-2 minutes. Serve over Chicken Enchiladas, Omlets, etc.