



Chile Rellenos are a popular dish in New Mexico, made of batter dipped green chiles stuffed with cheese. Rellenos can be made with either poblano peppers or Hatch green chiles. You can use a vegan cheese of your choice, or you can substitute avocado for the cheese. Stuffing the chiles with cheese can be difficult, so you may choose to skip that step and simply serve them topped with vegan cheese and/or avocado.

Green Chile Rellenos

6-8 large whole green chiles, roasted and peeled.

1 cup flour

~1 cup aquafaba (the liquid from one can of garbanzo beans).

1/3 cup oil to fry chiles

Vegan cheese of your choice and/or avocado.

Toppings (optional): lettuce, tomato, chopped green chile/green chile sauce

Cut a small slit towards stem end of chiles.

Remove seeds if desired. Stuff the chiles with as much cheese (or avocado) as you wish through the tear. Then close up the tear with a toothpick.

In a bowl whisk the aquafaba until it looks foamy. Once foamy, slowly whisk in 1/2 cup of flour while continuing to whisk. You should end up with a foamy batter. Put the rest of the flour in another bowl.

In a frying pan, heat the oil on medium-high heat.

Roll chiles in flour dusting both sides, then dip them in the foamy batter.

Right after you batter each chile, put it in the hot oil. Fry chiles for about 1 minute on each side.

Once ready, remove chiles from pan and set them on a plate lined with paper towels to absorb some of the oil.

Serve with toppings of choice. Rellenos are usually served with a side of pinto beans, Spanish rice, and/or papas.