



CHILIE EN SALSA DE NUECES

Stuffed Poblano Peppers with Nut Sauce - make a delicious change to your traditional Rosh Hashanah menu while still keeping traditional ingredients. These chiles are stuffed with beef and dried fruit, covered in a creamy nut sauce and sprinkled with pomegranate seeds make this recipe a perfect seasonal celebration of food and the sweet life!

8 fresh chile poblano (do not remove the stems)
500 grams of lean organic beef
1 small white onion, chopped finely
1 Granny Smith apple, grated
1 heaped tablespoon of currants
1 heaped tablespoon of dried crystallised pineapple
8 cherry tomatoes, chopped finely
A little shake of sugar, or a teaspoon of honey to sweeten
Salt and pepper to taste
1 pomegranate

Sauce

2 tablespoons of light sunflower oil
¼ cup of Farm Fresh Nuts [Raw Brazil Nuts](#)
¼ cup of Farm Fresh Nuts [Raw Slivered Almonds](#)
¼ cup of Farm Fresh Nuts [Raw Georgia Pecans](#)

First, wash the chiles and roast them directly on a gas flame or under the grill. Once the chiles have blistered and browned, wrap them in a clean tea towel and cover them in a glass bowl in order to catch all the steam. Let them cool for 20 minutes. Remove the skins and seeds and set aside.

In a frying pan, brown the beef and onion, add the remaining ingredients, and allow to simmer for 20 minutes.

To make the sauce, melt the sunflower oil and add the nuts until they are browned, then transfer the mixture to a blender where you can add some almond milk and water and blend until it reaches a smooth creamy consistency. Add a little salt to taste.

Put a good couple of spoonfuls of the beef mixture into each chile and top with the nut dressing. Use the pomegranate seeds as a sweet garnish.

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