



Vegetable and Shrimp Stuffed Poblano Peppers

Ingredients

- 6 fresh poblano peppers
- 3 tablespoons [Fustini's Chipotle olive oil](#)
- 12 oz medium shrimp (peeled/deveined)
- 1 1/2 teaspoon chili powder
- 3/4 teaspoon ground cumin
- 3 cups chopped zucchini and/or squash
- 2 ears sweet corn, husked/cut from the cob
- 1 1/2 cups red and/or yellow cherry tomatoes, halved
- 1/4 cup [Fustini's Persian Lime olive oil](#)
- 1/4 cup chopped fresh cilantro
- 1/4 cup thinly sliced green onion
- 1/2 serrano pepper, seeded/thinly sliced
- 2 teaspoons lime zest
- 3 tablespoons [Fustini's Jalapeno Lime balsamic](#)
- 2 garlic cloves, minced
- Tortilla strips, garnish
- Lime wedges, garnish

Sharon's Hint

For a milder version, use Cilantro and Onion olive oil instead of Chipotle. Sub Jalapeno peppers for the serranos. Increase the heat with a spicy Fustini's olive oil. Adapted from BH&G.

Directions

Step 1.

Preheat oven to 450 degrees. Line a shallow baking pan with foil. Place poblano peppers in the pan and drizzle with 1 tablespoon olive oil. Roast 15 minutes or until tender and starting to char. Wrap peppers in foil and; let stand 15 minutes or until easy to handle. Peel skins from peppers. Make a slit along one side of each pepper; remove and discard seeds.

Step 2.

For the filling, combine the shrimp in a medium bowl with chili powder, cumin, salt and pepper. Drizzle with 1 tablespoon of Chipotle olive oil; toss to coat. heat a large skillet to medium-high. Add shrimp mixture; cook 2-3 minutes or until the shrimp is opaque, stirring once or twice. Remove from skillet.

Step 3.

In the same skillet, heat the remaining 1 tablespoon of Chipotle olive oil. Add zucchini and corn. Cook 5 minutes or until tender and slightly browned, stirring occasionally. Add tomatoes; cook 2 minutes or until softened. Return the shrimp to the skillet. Toss to combine, season with salt and pepper.

Step 4.

To make the vinaigrette, combine cilantro green onions, serrano pepper, lime zest, balsamic and garlic in a small bowl. While whisking, add Lime olive oil until combined.

Step 5.

Spoon shrimp mixture into poblano peppers. Drizzle with vinaigrette. Serve with tortilla chips and lime wedges.