

Rajas con Crema, Elote, y Queso (Creamy Poblano Peppers and Sweet Corn)

Roasted poblano peppers and sweet corn kernels simmered in a sauce made with cream and Mexican cheese. A deliciously easy Mexican staple.

Recipe by [Domingo Perez](#) | Created on **Mar 12, 2022**

Ingredients

- 4 poblano peppers
- 2 tablespoons vegetable oil, divided
- 1 ear fresh corn, kernels cut off
- 1 tablespoon butter
- 1 small onion, sliced
- 2 teaspoons chicken bouillon granules
- ½ cup heavy whipping cream
- 4 ½ ounces Mexican manchego cheese, grated

Directions

- Preheat oven to 500 degrees F (260 degrees C). Line a baking sheet with aluminum foil and add poblano peppers. Brush peppers with 1 tablespoon vegetable oil.
- Roast poblano peppers in the preheated oven for 20 minutes; flip and continue roasting until skin is charred and flesh is soft, about 20 minutes more.
- Place roasted peppers in a bowl and cover with plastic wrap; let steam for 10 to 15 minutes. Carefully remove plastic wrap and peel the skins from the peppers and remove seeds and stems. Cut peppers into strips.
- Bring a pot of water to a boil; cook corn kernels until soft, about 10 minutes. Drain.
- Heat 1 tablespoon vegetable oil and butter in a saucepan over medium heat; cook and stir onion until soft, 5 to 10 minutes. Add poblano pepper strips and corn; season with chicken bouillon granules and cook for 3 minutes. Reduce heat to medium-low and stir in cream and manchego cheese; simmer until cheese melts, about 5 minutes.

Nutrition Facts

Serving: **4 servings** | Calories: **346.8 kcal** | Carbohydrates: **13 g** | Protein: **9.2 g** | Saturated fat: **14.4 g** | Cholesterol: **71.3 mg** | Sodium: **674 mg** | Fiber: **3.8 g** | Sugar: **4.9 g**

Categories

Side Dish

Vegetables

Corn