



Chiles Rellenos with Tomato Salsa and Guacamole

Recipe by Jamie Purviance from Weber's Way to Grill™

Serves: 6

Prep time: 30 minutes

Grilling time: 22 to 31 minutes

Ingredients

Salsa

- 3 medium tomatoes, firm but ripe, halved and cored
- 1 small white onion, cut crosswise into 1/2-inch slices
- Extra-virgin olive oil
- 2 tablespoons finely chopped fresh cilantro leaves
- 1 tablespoon fresh lime juice
- 1 teaspoon minced serrano or jalapeño chile pepper
- 1 teaspoon kosher salt

Guacamole

- 3 large ripe Hass avocados
- 1/4 cup finely chopped red onion
- 2 tablespoons fresh lime juice
- 1 teaspoon kosher salt
- 6 large poblano chile peppers
- 1 cup grated Monterey Jack cheese
- 1 cup grated cheddar cheese
- 1/2 cup crumbled fresh goat cheese



Instructions

1. Prepare the grill for direct and indirect cooking over medium heat (350° to 450°F). Brush the cooking grates clean.
2. Lightly brush or spray the tomatoes and onion slices with oil. Grill over **direct medium heat**, with the lid closed as much as possible, until lightly charred all over, 6 to 8 minutes, turning once. Remove from the grill, finely chop, and transfer to a medium bowl. Stir in the remaining salsa ingredients.
3. In a medium bowl using a fork, coarsely mash the avocados. Stir in the onion and lime juice and season with the salt. Cover with plastic wrap, placing the wrap directly on the surface of the guacamole to prevent it from browning, and refrigerate until about 1 hour before serving.
4. Grill the chiles over **direct medium heat**, with the lid open, until the skins are blackened and blistered all over, 10 to 15 minutes, turning occasionally. (The goal is to char the skins quickly so that you can peel them without the chiles collapsing. You will need chiles with enough structure, even when roasted, to hold the filling.) Place the chiles in a large bowl, cover with plastic wrap, and let them steam for about 10 minutes. Gently peel and discard the skin from the chiles. Leaving the stems intact, carefully cut a slit down one side of each chile and remove and discard the seeds and veins.

5. In a medium bowl combine the cheeses and mix together with a fork. Carefully stuff the mixture into the chile cavities. Brush the chiles with olive oil.
6. Grill the stuffed chiles, seam side up, over ***indirect medium heat***, with the lid closed, until the cheese melts, 6 to 8 minutes. Gently remove them from the grill with a spatula. Serve warm with the salsa and guacamole.