

## SHRIMP STUFFED CHILE RELLENO WITH ROASTED CORN SALSA

Serves 6

### FOR THE ROASTED CORN SALSA

2 each	Corn on the Cob, Roasted
½ cup	Red Bell Pepper, diced ¼"
½ cup	Green Bell Pepper, diced ¼"
¼ cup	Red Onion, diced ¼"
2 Tbs.	Green Onion, sliced
1 each	Lime, juiced
2 Tablespoons	Rice Vinegar
2 Tablespoons	Olive Oil
To Taste	Salt and Pepper

*Place corn-on-the-cob on the grill to roast the corn. Do not remove the husk, as this protects the corn from burning and helps steam the corn. Grill for 5-8 minutes, turning often. Remove the husks and cut the kernels off the cob and reserve. Combine all ingredients mix well and season as needed.*

## FOR THE CHILE RELLENO'S

2 Tbs.	Olive Oil
1/4 cup	Onion, cut in 1/4" dice
1 Tbs.	Garlic, finely chopped
3 cups	Shrimp, peeled, cleaned, cut into 1/2" pieces
3 cups	Mushrooms, sliced
1/2 cup	Cream
1/2 cup	Tomatoes
2 cups	Spinach
1/2 cup	Goat Cheese
2 Tbs.	Cilantro, chopped
6 each	Poblano Chili, roasted and peeled
for garnish	Mixed Greens
for garnish	Sour Cream

1. *Heat olive oil over medium heat. Sauté onions, garlic, shrimp and mushrooms until shrimp is opaque. Approx. 3 minutes. ( be careful not to overcook the shrimp)*
2. *Add Cream and Reduce by half. Season with salt and pepper.*
3. *Add the tomatoes, spinach to the shrimp mixture.*
4. *Season to taste add cilantro and goat cheese. Remove mixture from pan and cool.*
5. *Carefully slit each chile lengthwise along one side; remove seeds and veins. Fill with the shrimp and spinach filling. Pull the seams together to close the chile around the stuffing.*
6. *Place the Chile relleno in the oven in a roasting pan and cook at 350° for 10-12 minutes or until they are hot.*

## TO SERVE

*Place the corn salsa on a plate place the chile relleno on top of the corn salsa. Serve with mixed greens and a dollop of sour cream garnish with a few cilantro leaves.*

JAMIE WEST ~ *Executive Chef*