

Joe Lasher's Grilled Stuffed Poblano Tacos

Prep time: 30 mins Cook time: 30 mins Serves: 4

- 6-8 Fresh Poblano peppers
- 1.5 lb chorizo sausage
- 3 Tbsp of olive oil or avocado oil, divided
- 1 16 oz bag frozen roasted corn
- 1 Medium yellow onion sliced
- 1 Red bell pepper, diced
- 2 Jalapeno peppers, diced
- 1 Cup shredded Mexican Cheese Blend
- 8 6" Flour Tortillas
- ¼ Cup fresh cilantro, chopped for garnish
- 1 Cup shredded lettuce
- ½ Cup sour cream
- ½ Cup Guacamole
- ½ Cup of your favorite salsa

Instructions:

1. Preheat grill to medium-high heat (350-400)
2. Slice open poblano peppers, remove core and seeds and place in bowl of water, set aside.
3. In large skillet, heat olive oil. Add onion, bell pepper, and diced jalapeno, cook until soft/translucent.
4. Remove Chorizo from casing and add to skillet until browned. Reduce to low heat and stir in frozen roasted corn.
5. Remove Poblano's from water. Stuff with Chorizo mixture and top with shredded cheese. Place on grill, indirect heat until pepper is slightly charred and cheese is fully melted.
6. Remove from grill. Wrap stuffed pepper in flour tortilla and top with your favorite toppings, including shredded lettuce, sour cream, guacamole, and salsa.