

Stuffed Poblano Peppers

Topped with a Walnut Cream Sauce

and Fresh Pomegranate.



INGREDIENTS

4 Roasted Poblano Peppers

2 oz. Walnuts

2 oz. Whole Almonds

4 oz. Cream cheese

2 cups Milk

½ cup Sugar

Pinch of salt

16 oz. Tender Beef

4 oz. Sliced Almonds

4 oz. Raisins

½ Diced Apple

½ cup Sugar

Pinch of salt

1 cup House Sauce

DIRECTIONS

In a pot heat butter and add the Tender Beef, Sliced Almonds, Raisins, Diced Apple, ½ cup of Sugar and a pinch of salt and leave it to cook until is nice and brown and then add the House sauce.

In a blender poor the Walnuts, Whole Almonds, Cream Cheese, Milk, Sugar and salt To get a smooth texture on the sauce.

Stuffed The Poblano Peppers with the Beef and cover it with the walnut cream sauce and finished with Fresh Pomegranate on the top.

specialty of:
Executive Chef Diego Rios Torre

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Mexican Cuisine**

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