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Stuffed chayotes

Chayotes Rellenos

- 2 *chayotes* (pear squash)
- 2 cups leftover picadillo or Texas style chili
- 4 large and generous slices of Mexican Manchego cheese
(Italian Friulano may be used instead)

Wash *chayotes* and prick several times with a toothpick. Microwave in HIGH for 3 minutes per side. Using a pairing knife, cut lengthwise in half, cut around the edges and score a grid in the pulp; hollow each half. Chop the cubed pulp even finer, mix with meat, and use this mixture as the stuffing for the chayote halves. Top each half with a slice of cheese. Broil until cheese melts.

Spanish Manchego cheese is an aged, harder cheese than the Mexican version. Other cheese that may be used is stringy Mozzarella, for its similarity to Mexican Oaxaca cheese. Other vegetables, such as zucchini or roasted poblano peppers may be stuffed, as well.

