

# Poblano Peppers with Tuna Salad Stuffing – *Chiles poblanos rellenos con ensalada de atún*

## Ingredients

- 4 poblano peppers; roasted, peeled and de-seeded
- 1 tbsp oil
- 1 red onion; peeled, sliced very thinly
- 1 clove garlic; peeled, sliced very thinly
- 1 bay leaf
- ¼ tsp dry oregano
- 1 tsp salt
- ½ tsp black pepper
- ¼ cup red wine vinegar
- ¼ cup water

## Filling

- 1 can tuna packed in water; drained
- 1 large potato; cooked, peeled and cubed
- 1 scallion (green onion); chopped
- 1/3 cup mayonnaise
- 1 tbsp lime juice
- Salt and pepper, to taste

Warm up oil in a large pan; sauté onions until translucent; stir garlic in, incorporating with the onions; arrange peppers on top, season with salt and pepper, sprinkle with oregano and tuck bay leaf in with the onions. Pour vinegar and water over the peppers, and allow to simmer for 5 minutes; carefully slide peppers to the bottom of the pan, pushing the onion and garlic around, and let simmer for another 2 minutes. Remove pan from heat and set aside. Place tuna, potatoes, chopped onions and mayonnaise in a bowl; season with salt and pepper, and sprinkle lime juice over tuna; incorporate all the ingredients; set aside.

Once cooled to room temperature, remove peppers from the pan onto a serving plate with a rim; stuff peppers generously with filling; arrange onions and garlic around and on top of peppers; pour pickle liquid over. Cover and let rest in the fridge for at least one hour. Serve as a first course, or for lunch, with soda crackers or tortilla chips.

