

RAJAS CON CREMA

Creamy Anaheim Peppers



6 servings



15 minutes

INGREDIENTS

- 3 large Roasted and skinned Anaheim Peppers; cut into strips
- 2 tablespoons butter
- 1 large white onion; sliced in strips
- 1 cup corn kernels
- 1 teaspoon chicken bouillon powder
- ½ teaspoon black pepper
- 1 tsp salt
- 1 cup heavy whipping cream

DIRECTIONS

- In a medium saucepan or skillet, add the butter and onions over medium-high heat. Sauté until onion starts to soften, add roasted pepper strips. Cook for two minutes, stirring often.
- Add the chicken bouillon, salt, and black pepper and mix well.
- Lower heat to medium, add corn, and the heavy cream. Mix well.
- Cook for about 5 minutes or until the cream starts to bubble.
- Serve hot or warm over your favorite dish. It's amazing on fresh cooked beans.

10 meal ideas for Rajas con Crema

1. Rajas Tacos

Corn tortillas + rajas + queso fresco + lime

2. Rajas Quesadillas

Cheese + rajas melted in a tortilla

3. Rajas Burritos

Rice + beans + rajas + protein (chicken or beef)

4. Chicken with Rajas

Mix grilled or shredded chicken into the sauce

5. Rajas Rice Bowl

Rice + beans + avocado + rajas + protein

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6. Loaded Baked Potatoes

Top potatoes with rajas + cheese or chicken

7. Rajas Sandwich / Panini

Grilled sandwich with chicken + rajas + cheese

8. Rajas Nachos

Nachos + cheese + rajas + optional meat

9. Breakfast Tacos

Eggs + rajas + cheese in tortillas

10. Rajas Pasta

Use as a creamy sauce with pasta + chicken

Per 2/3 cup serving | Calories: 200 kcal | Protein: 2 g | Carbs: 7 g | Fiber: 1 g | Sodium: 630 mg