

Grilled Stuffed Hatch Chiles

Prep: 20 minutes

Grill: 5 minutes • Serves: 8

- 1 tablespoon olive oil
- 1 garlic clove, minced
- ¼ cup panko breadcrumbs
- ¼ cup raw unsalted pepitas
- 1 tablespoon chopped fresh cilantro
- ½ teaspoon ancho chili powder
- 1 green onion, thinly sliced
- ½ cup cream cheese, softened
- ⅓ cup shredded Cheddar cheese
- ¼ cup fresh or frozen corn kernels
- 3 tablespoons chèvre
- 2 tablespoons fresh lime juice
- 4 large or 8 small Hatch chile peppers,
 halved lengthwise and seeded

1. Prepare outdoor grill for direct grilling over medium-high heat. In large skillet, heat oil over medium-high heat; add garlic, breadcrumbs and pepitas, and cook 2 minutes or until lightly toasted. Remove from heat; stir in cilantro and chili powder.

2. In small bowl, stir onion, cream cheese, Cheddar cheese, corn, chèvre and lime juice; transfer to small zip-top plastic bag and snip off bottom corner of bag. Fill pepper halves with cheese mixture; sprinkle with pepita mixture.

3. Place peppers, skin side down, on hot grill rack; cover and cook 5 minutes or until grill marks appear and cheese melts.

Approximate nutritional values per serving: 152 Calories, 11g Fat (5g Saturated), 23mg Cholesterol, 102mg Sodium, 10g Carbohydrates, 1g Fiber, 3g Sugars, 0g Added Sugars, 5g Protein

