

Poblano Cilantro Cream Sauce

August 7th, 2022

This recipe serves: 10

Prep Time: 00:15

Cook Time: 00:00

This tangy sauce works well over tacos, grilled chicken, or steamed fish. This sauce can be made with either Greek Yogurt or with Crème Fraîche. Both of which can be homemade (see the related links) or store bought.

Ingredients:

- 10 (about 1 lb) fresh Tomatillos, husks removed and cleaned
- 2 Poblano Peppers, seeds and stem removed
- 1 Red Pimento, seeds and stem removed
- 2 Cloves Garlic, minced
- 1/4 Cup (about 1/2 Ounce) Fresh Cilantro, finely chopped or 1.5 Tablespoons Dried Cilantro
- 6 Ounces Plain Greek Yogurt or Crème Fraîche
- 1/8 Teaspoon Liquid Smoke
- 1 Tablespoon Frank's Hot Sauce or Tabasco Sauce (more or less to taste)
- 1 Lime, juiced

Directions:

Oven Roast the Tomatillos, the Poblano Peppers, and the Pimento.

Blend the Poblano Peppers, Pimento, Tomatillos, (with any juices that escaped during the roasting process) the Cilantro, and the Garlic.

Blend until smooth.

Move the blended mix into a small bowl. Add the Greek Yogurt or Crème Fraîche.

Stir well until thoroughly integrated.

Stir in the Liquid Smoke, the Hot Sauce, and the Lime Juice.

Refrigerate at least 4 hours to allow the flavors to blend.

Refrigerate up to 10 days.