

Creamy Criollo Poblano Sauce

March 26th, 2026

Prep Time: 00:15

Cook Time: 00:30

This tasty sauce starts with a traditional Latino Mojo Criollo sauce, thickened with roux. It is accented by queso blanco (pasteurized cheese spread, like Velveeta) or Monterey Jack cheese and roasted poblano peppers to make a finishing sauce that is the perfect addendum to street tacos or roasted chicken.

Ingredients:

2 Poblano Peppers

2 Tablespoons Unsalted Butter

2.5 Ounces Sliced Baby Bella Mushrooms

1 Small Red Onion, finely diced

1 Jalapeno, finely diced

2 Tablespoons Unsalted Butter (again)

1 Tablespoon All-Purpose Flour

1/4 Cup Vegetable or Chicken Stock

1/2 Cup Mojo Criollo (store bought or homemade)

1/2 Cup Naranja Agria or Orange Juice

2 Ounces Queso Blanco, cut into 1/4 inch cubes or Shredded Monterey Jack Cheese

Directions:

Cut each Poblano Pepper in half. Remove the stems and seeds.

Oven roast the Poblano Peppers.

Remove the Poblano Peppers from the oven and cool. Cut the Peppers into 1 inch squares.

Reserve for later.

Meanwhile, melt 2 Tablespoons Butter in a small sauté pan.

Add the sliced Baby Bella mushrooms. Saute the Mushrooms until browned.

Remove the Mushrooms and reserve for later.

Add the diced Onions to the sauté pan and sweat the Onions.

Reserve for later.

Melt 2 Tablespoons Butter in the small sauté pan.

Add the All-Purpose Flour. Mix together until fully integrated.

Stir in the Vegetable Stock and make a thick Roux.

Stir in the Mojo Criollo and the Naranja Agria.

Whisk together until fully integrated.

Add the Cheese and bring to a low simmer, stirring frequently.

Integrate the Cheese into the Sauce.

Add the Mushrooms, Sweated Onion, and the Diced Jalapeno.

Continue to simmer, stirring frequently.

Remove from the heat. Add the Poblano Peppers to the Sauce.