

Judi's Recipe Club



Quinoa and Zucchini Stuffed Chile Relleno

Who needs cheese? This vegan chili rellano will knock your socks off! This is a great item to serve when you've invited your non-vegan friends for dinner.

Instructions

Creamy Chipotle Sauce

Put all ingredients in the blender and blend on high until smooth.

Mexican Zucchini Saute

In a large heavy bottomed pot, set to medium heat; sweat the onion in 1 tbsp. of oil for 2 to 3 minutes until onion is translucent. Add corn and 1/4 cup of water or veg stock, cover and let steam until corn is tender, about 3 – 4 minutes. Uncover, add zucchini and cook for 3-4 minutes, until it begins to soften.

Add tomato and cook for 2 minutes more. Season and reserve for later use.

Stuffed Peppers

Stuff the bottom of the chilies with quinoa and top with zucchini mixture. Pour chipotle sauce on top and serve.

Yield: 6-8 servings

Modifications:

Creamy Chipotle Sauce

You could substitute Silken Tofu instead of grapeseed oil for the creaminess

Mexican Zucchini Saute & Stuffed Peppers

You can substitute vegetable broth for the grapeseed oil if you would like to cook oil-free.

As always, you can omit salt.

Our Notes

This recipe is colorful with mucho flavor! Delicious!

We love garlic and used 4 garlic cloves in the sauce. We always triple the garlic at least.

Ingredients

Creamy Chipotle Sauce

1/2 cup Almonds, whole, raw
1/4 cup Grapeseed Oil
1 ea. Chipotle en adobo
1 ea. Garlic, clove
3/4 cup Water
1 tbsp. Lemon juice, fresh
Salt, kosher To taste
Black Pepper, ground To taste

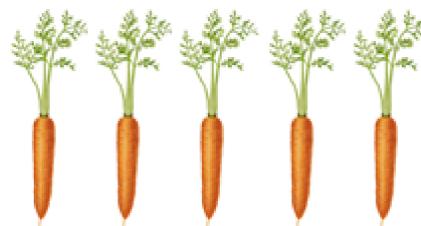
Mexican Zucchini Saute

1 tbsp. Grapeseed oil
1 cup Onion, white, finely diced
3 cloves Garlic, minced
2 ea. Ears of corn, kernels
1/4 cup Vegetable stock or water
3 ea. Zucchini, diced
2 cups Tomato, diced
Salt, kosher To taste
Black Pepper To taste

Stuffed Peppers

8 ea. Poblano peppers, roasted, peeled and seeded
3 cups Quinoa

Our Rating ...



Creamy Chipotle Sauce

Divided into 8 servings:
2 - Teaspoons
2 - Orange containers

Mexican Zucchini Saute & Stuffed Peppers

Divided into 8 servings
2 - Green containers
2 - Yellow containers or 1-Red +
1 - yellow if vegan
1 - Teaspoon

Original Recipe:
dorastable.com