



Stuffed Poblano Chiles with peach salsa

4 appetizer servings

Ingredients

Chiles

- 4 medium-sized poblano chiles
- 1 cup grated Monterey Jack cheese
- ½ cup crumbled fresh goat cheese (try Haystack Mountain Hatch Chile Chevrè)

Peach Salsa

- 4 small ripe peaches, peeled and diced
- ⅓ cup diced ripe yellow tomatoes
- ¼ cup diced red or yellow bell pepper
- 2 tablespoons finely sliced scallions
- 1 tablespoon finely sliced fresh mint
- 1 tablespoon fresh lime juice
- Sea salt, to taste

Chile's

Roast chiles over an open flame or in a 450° oven until blistered and charred; transfer to a paper bag, roll up tight and let steam until cool. Peel chiles and make a slit in each and carefully remove seeds. Combine cheeses in a bowl and stuff each chile evenly. Set aside and preheat oven to 400°.

Peach Salsa

Mix all ingredients and season with sea salt. Cover and refrigerate until ready to use (may be made up to 4 hours in advance—removed from refrigerator and allow to come to room temperature before serving).

Arrange chiles on a parchment-lined baking sheet. Bake until cheese melts and chiles are heated through (about 10 minutes). Transfer chiles to a platter and spoon salsa over.

Enjoy with your favorite VC Rosé!