

GARLIC ROASTED POBLANO PEPPERS



SERVING SIZE

1



INGREDIENTS

ITEM

Poblano Pepper
Olive Oil, For Brushing
Garlic, Chopped

QUANTITY

1
1 Tsp.



PREPARATION

- ✔ Preheat oven to 425°F (218°C). Line a baking sheet with foil.
- ✔ Brush the poblano pepper lightly with olive oil and place it on the baking sheet.
- ✔ Roast for 15-20 minutes, turning halfway through, until the skin is blistered and slightly charred.
- ✔ Remove from oven, cover with foil, and let rest 5 minutes to steam. Then peel off the charred skin.
- ✔ Slice the pepper, sprinkle with chopped garlic, and toss lightly with olive oil.
- ✔ Enjoy!