

AIR-FRIED "GUATEMALAN" CHILE RELLENOS

(from the Bewitching Kitchen)

6 Poblano chiles
olive oil spray
1 pound ground turkey
8 oz mushrooms, sliced thinly
1 celery stalk
1 clove garlic, minced (optional)
1 tablespoon olive oil
1 tsp salt
1/2 tsp black pepper
1/2 tsp chili pepper
1/2 tsp cumin, ground
1 can (14.5 oz) diced tomatoes, preferably Fire-roasted
fresh cilantro leaves, minced
Panela cheese or another cheese of your choice

Start by making the filling. Heat the olive oil, add mushrooms, celery, garlic (if using), season lightly with salt and pepper. Saute until fragrant in medium-heat, increase the heat to high and add the ground turkey. Add the chili powder, cumin, and the teaspoon of salt. Cook until the meat is golden at spots, add the canned tomatoes with their liquid and simmer for 10 minutes, pan covered, in low-heat. Remove the lid and let the excess moisture evaporate. Add the cilantro. Reserve to cool.

Prepare the poblanos. Cut their tops, carefully scoop out seeds. Spray olive oil and place them in the air-fryer, cut side down. Cook for about 5 minutes at the highest temperature your fryer reaches (mine is 390F). When the skin blisters at points, they are done.

When poblanos and meat are ready and cool enough to handle, fill the poblanos 3/4 of the volume, then add pieces of Panela cheese on top.

Air-fry for about 12 minutes, until cheese is golden brown.