

- SKS -

Roasted Potato & Poblano Tacos with Chipotle Sour Cream

Source: Some Kitchen Stories, makes approx. 10 tacos

FOR FILLING:

- 1 Pound potatoes, such as fingerling, cut into 1/2" pieces
- 4-5 Poblano peppers
- 2 Tablespoons olive oil
- Salt and pepper to taste

FOR THE CHIPOTLE SOUR CREAM:

- 1 Cup creme fraiche or sour cream
- 2 Chipotle peppers in adobo sauce
- 1/3 Cup of chopped sweet onion
- Salt to taste

FOR ASSEMBLY:

- 8-10 corn tortillas
- lime wedges
- fresh cilantro
- cotija cheese crumbles

¹ *To make the peppers:*

Preheat broiler or heat a gas grill to high. If broiling, put poblano peppers on a lined baking sheet and roast, turning a few times, until tender and charred all over, approx. 15 minutes.

- ² Place peppers in a large ziplock bag and allow to steam for 15 minutes. After 15 minutes, peel peppers, remove seeds and slice into 1/4 - 1/2" strips. Set aside.

³ *To make potatoes:*

Preheat oven to 425°. Line baking sheet with parchment. Place potatoes on baking sheet and toss with olive oil and salt to taste. Spread in an even layer and roast for 20-15 minutes stirring a few times. Roast until lightly browned and tender through.

⁴ *To make the chipotle sour cream:*

Combine sour cream, chipotles, and onion in a food processor or blender. Blend until creamy and smooth. Salt to taste.

⁵ *To assemble tacos:*

Warm corn tortillas in a pan and top with chipotle sour cream, roasted peppers and potatoes, cotija cheese crumbles and fresh cilantro. Serve with lime wedge.