

Roasted Hatch Peppers Stuffed With Cotija, Olives, and Raisins

Ingredients

- 8 Large Roasted Hatch Peppers
- 4 Large tomatoes, halved
- 1 Large onion, quartered
- 5 cloves garlic
- 1 pinch red pepper flakes
- 1 tablespoon fresh rosemary, chopped
- 1/3 cup raisins, plumped
- 1/2 cup green olives, chopped
- 1 1/2 cups Cotija cheese, grated
- 1 cup cream cheese

Directions

Place tomatoes, onion, and garlic on a sheet pan and place under a broiler for 5 minutes to caramelize. Transfer to a saucepan with the rosemary and pepper flakes. Puree with a stick blender and set aside. Combine the cheese, olives, and raisins and stuff into the peppers. Place into a casserole dish. Cook in a 350 degree oven for 15 minutes. Add the sauce and cook for 20 more minutes. Serve with the sauce on the side.

Serving Size: 8

Prep Time: 0:30

Start to Finish Time: 1:00