

Baked Chile Relleno Cornbread Casserole with Tomato Sauce

Ingredients

- 5 poblano peppers
- 1 14 oz. package of firm tofu
- 1 tsp. smoked paprika
- 2 tsp. Mexican oregano, divided
- 1 tbsp. nutritional yeast
- Salt and pepper, to taste
- ½ cup shredded vegan cheese (optional)
- 1 cup all-purpose flour
- ½ cup cornmeal
- ¼ cup cornstarch
- 1 tbsp. baking powder
- 1 cup carbonated water (not sweetened or flavored)
- Olive oil, for cooking
- 1 can diced tomatoes
- 1 small onion, diced
- 4 cloves garlic, minced
- 1 small chile pepper (such as a habanero), seeds removed and minced
- ½ tsp. ground cumin
- 1 tbsp. apple cider vinegar
- Cilantro, chopped

Steps

1. Preheat the oven to 500°F (260°C). Prepare a baking sheet with a little oil, and place the poblano peppers on it. Roast for 25 minutes until the peppers are blackening, and then remove from the oven and wrap in a clean dish cloth. Allow to steam in the dish cloth for 10 minutes, and then peel away the skins, cut a slit down one side and discard the seeds and stems. Place aside.
2. Preheat the oven to 375°F (190°C). Grease a 10-inch cast iron skillet and set it aside.
3. Make the tofu filling by draining the liquid from the tofu, and squeezing gently to remove some more of the moisture (you can also press the tofu if you prefer). Crumble the tofu into small pieces, and place in a large bowl along with the smoked



paprika, 1 tsp. Mexican oregano, nutritional yeast, salt and pepper to taste, and the vegan cheese if using. Mix well.

4. In a separate mixing bowl, add the flour, cornmeal, cornstarch, baking powder, and a pinch of salt, whisking together. Add the carbonated water, and stir to combine. Pour enough batter into the bottom of the skillet to cover it, using a spatula to disperse the batter. Stuff as much of the tofu mixture as fits inside each of the poblano peppers, and then place them in a single layer on top of the batter in the skillet. Top the stuffed peppers with the remaining batter, and place in the oven for 30-40 minutes, until the batter on top is cooked and golden.

5. While the poblanos cook, make the sauce. Heat some olive oil in a medium saucepan, and add the garlic, onions, and chile pepper and sauté until fragrant. Add the remaining tsp. Mexican oregano, ground cumin, and diced tomatoes (including the liquid in the can), and let simmer for 10 minutes, stirring occasionally. Blend well, adding the apple cider vinegar and salt and pepper to taste, and keep warm until the poblanos are ready.

6. Serve the cooked poblano peppers with the skillet cornbread, the spicy tomato sauce, and topped with fresh cilantro.