



Poblano peppers stuffed with tuna fish and bean sauce

Category: Main Course, Pepper, Fish, Sauces, Beans

This delicious Mexican dish is ideal for a quick and delicious meal.



Preparation
time
25 min.



Difficulty
Medium



Portions
4 personas



Ingredients

- 2 cans Drained tuna
- 1 cup Salsa Mexicana La Costeña®
- 1 can Salsa para Enfrijoladas La Costeña®
- 4 pieces Poblano peppers, charred, peeled and cleaned
- 2 tbsps Sour cream
- 2 g Grated Manchego cheese



Preparation time

1. In a fry pan heat tuna with $\frac{1}{4}$ cup Salsa Mexican. Cook until water is fully evaporated.
2. In addition, heat the remaining Salsa Mexicana and Salsa para Enfrijoladas. Mix.
3. Stuff Poblano peppers with tuna and place in oven dish.
4. Cover with bean sauce, add sour cream and grated cheese.
5. Bake at 180°C for 10 minutes. Serve