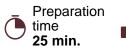


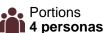
Poblano peppers stuffed with tuna fish and bean sauce

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

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









Preparation time

- 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

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