

- Prep Time: 25 minutes
 - Cook Time: 35-40 minutes
 - Total Time: 1 hour
 - Yield: 9 generous squares
 - Intensity: Moderate (Involves roasting peppers and layering, but is straightforward)
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Ingredients

For the Cornbread:

- 1 cup all-purpose flour
- 1 cup yellow cornmeal
- 1/3 cup granulated sugar
- 1 tablespoon baking powder
- 1 teaspoon salt
- 1 cup buttermilk
- 2 large eggs
- 1/2 cup (1 stick) unsalted butter, melted and slightly cooled
- 1 (14.75 oz) can cream-style corn

For the Chile Relleno Filling:

- 4 large poblano peppers
- 8 oz Monterey Jack cheese, shredded (or a Mexican blend)
- 4 oz cream cheese, softened
- 1/4 teaspoon garlic powder
- 1/4 teaspoon onion powder
- Salt and black pepper, to taste

For Garnish (Optional):

- Fresh cilantro, chopped
- A dollop of sour cream or Mexican crema

Instructions

Part 1: Prepare the Chiles Rellenos Filling (Intensity: Moderate)

1. **Roast the Poblanos:** Begin by roasting the poblano peppers. You can do this over a gas stovetop flame, on a grill, or under your oven's broiler. Roast them, turning occasionally with tongs, until the skin is charred and blistered on all sides. This should take about 8-10 minutes.
2. **Steam and Peel:** Immediately transfer the hot peppers to a bowl and cover it tightly with plastic wrap or a lid. Let them steam for 10-15 minutes. This makes the skins easy to remove. Once cooled, peel off the charred skin, remove the stems, and carefully slice them open to remove the seeds and membranes. Try to keep the peppers as intact as possible.
3. **Make the Cheese Filling:** In a medium bowl, combine the softened cream cheese, shredded Monterey Jack, garlic powder, onion powder, and a pinch of salt and pepper. Mix until well blended and creamy.

Part 2: Make the Cornbread Batter (Intensity: Easy)

1. **Preheat and Prep:** Preheat your oven to 375°F (190°C). Grease a 9×9-inch baking pan generously with butter or non-stick spray.
2. **Mix Dry Ingredients:** In a large bowl, whisk together the flour, cornmeal, sugar, baking powder, and salt.
3. **Mix Wet Ingredients:** In a separate medium bowl, whisk together the buttermilk, eggs, and melted butter until smooth. Stir in the can of cream-style corn.
4. **Combine:** Pour the wet ingredients into the dry ingredients and stir gently with a spatula until just combined. Be careful not to overmix; a few lumps are perfectly fine.

Part 3: Assemble and Bake (Intensity: Moderate)

1. First Layer: Pour about half of the cornbread batter into the prepared baking pan, spreading it evenly to cover the bottom.
 2. Add the Filling: Carefully lay the prepared poblano peppers flat over the batter. Then, spread the creamy cheese mixture evenly over the top of the peppers.
 3. Top Layer: Gently spoon the remaining cornbread batter over the cheese layer, using a spatula to spread it carefully to the edges and cover the filling completely.
 4. Bake: Bake for 35-40 minutes, or until the top is golden brown and a toothpick inserted into the center (avoiding the cheese) comes out clean.
 5. Cool: Let the cornbread cool in the pan for at least 15-20 minutes before slicing. This allows the cheese to set and makes for cleaner cuts.
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Recipe Notes & Tips

- No Buttermilk? No problem! Make your own by adding 1 tablespoon of white vinegar or lemon juice to 1 cup of milk. Let it sit for 5 minutes.
- Pepper Prep: For a milder version, you can use canned whole green chiles, drained and patted dry, instead of fresh poblanos.

- Cheese Variations: Try using Oaxaca cheese for an authentic Mexican flavor, or a spicy pepper jack for an extra kick.
 - Make it a Meal: Serve this hearty cornbread with a simple side salad, a bowl of black bean soup, or alongside grilled chicken or steak.
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Nutrition Information

Disclaimer: Nutritional information is an estimate and is provided for informational purposes only. The accuracy of this information is not guaranteed. It is calculated using an online nutrition calculator and can vary based on specific ingredients and portion sizes used.

Serving Size: 1 square (1/9 of recipe)

Calories: 385 kcal

Total Fat: 22g

Saturated Fat: 12g

Cholesterol: 90mg

Sodium: 510mg

Total Carbohydrates: 38g

Dietary Fiber: 2g

Sugars: 8g

Protein: 11g