Cheesy Corn stuffed Cubanelle Peppers

Grocery List

* 8 Cubanelle Peppers, seeded and tops removed / reserved
* 1 Tbsp. Unsalted Butter
* 4 heads fresh Corn, stalk and husks removed (21/2 – 3 Cups)
* ½ Yellow Onion, diced
* 8 Cubanelle tops, chopped
* 1 clove Garlic, chopped
* 2 Green Onions, sliced
* 2 Tbsp. + AP Flour
* 2 Tbsp. Unsalted Butter
* 1 C 2% Milk
* 2 Tbsp. Heavy Cream
* 1 ¾ C Monterey Jack Cheese, shredded
* 1/8 Tsp. White Pepper
* Sea Salt
* 1 C canned Black Beans, rinsed
* 2 Tbsp. Salsa Verde
* **TOP WITH** ¼ C Monterey Jack Cheese, shredded
* Handful Salty Tortilla Chips, smashed

Prep Time: 25 Min

Cook Time: 45 Min

1. Preheat oven to 400 F
2. Slice the tops off the peppers and set the tops aside, seed them and line them on a baking sheet coated with foil. Drizzle EVOO generously over the peppers and season with sea salt. Bake 10 – 15 Min. Remove and cool.
3. Set oven to 350 F

\*\*Maximize time by beginning the next steps while the peppers are roasting.

1. In a large saucepan, fill ¾ with cold water and bring to a boil on medium high heat. Season with salt, drop the corn in and boil 5 minutes and strain.
2. In the same saucepan, melt the 1 Tbsp. butter on medium heat. Slice the pepper away from the stem on the pepper tops and roughly chop. Add the pepper and onion to the pan with a sprinkle of sea salt and cook 5 minutes stirring often. Add the garlic and continue cooking another 3 minutes.
3. Add the flour stirring it into the frying veg. Add the 2 Tbsp. butter and continue stirring and frying 3 minutes.
4. Slowly stir in the milk and cream. Allow the mixture to bubble before stirring the Monterey jack cheese in in small batches. Reduce the heat to medium low. Simmer 5 minutes and stir in the fresh corn, black beans, green onions, white pepper, and a pinch of sea salt.
5. Use a tablespoon to pack the cheesy corn and bean mixture into the peppers until filled. Line a 1 ½ qt. Baking Dish with the Salsa Verde. Place the stuffed peppers in the dish with the open side facing the edge of the dish. Ladle the remaining 2 scoops of cheesy corn mixture over the peppers and top with the shredded Monterey Jack cheese.
6. Bake uncovered 15 – 20 Minutes.
7. Remove from oven and sprinkle smashed tortilla chips over the dish.
8. Serve.