

Poblano Potato Salad

Servings : 4

Amount	Measure	Ingredient - Preparation Method
3		poblano pepper
2	pounds	small unpeeled red-skinned potatoes - cut into 6 wedges each
6	medium	tomatillo - husked and cut into 1/2" pieces
1 1/4	cups	green onion - chopped
1/4	cup	cilantro - chopped
1	cup	sour cream
3	tablespoons	fresh lime juice
1 3/4	teaspoons	ground cumin
		fresh cilantro sprigs

Roast chiles. Peel, seed and cut into 1/2" pieces. Transfer to large bowl.

Place potatoes on steamer rack set over boiling water in pot. Cover and steam until potatoes are just tender, about 10 minutes. Cool. Transfer to bowl with chiles. Mix in tomatillos, green onions and chopped cilantro.

Whisk sour cream, lime juice and cumin in small bowl to blend. Add to potato mixture and toss to coat. Season with salt and pepper.