

# Vermicelli with Poblano

Servings : 6

Amount	Measure	Ingredient - Preparation Method
4	tablespoons	cooking oil
1	medium	white onion - sliced
1	clove	garlic - minced
3		poblano pepper - toasted, peeled, seeded, deveined and stripped
1		can corn nibblets - drained
		salt to taste
2	cups	water
1		8 oz package vermicelli - fried until golden brown
3/4	cup	half and half

Heat oil and fry onion slices, garlic, poblano strips and corn nibblets.

Add water, salt and pre-fried vermicelli.

Boil until almost completely reduced.

Add half and half and serve.