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Cheese, Clam and Shrimp Stuffed Poblano Peppers

Ingredients

- 4 large poblano peppers
- 2 tablespoons butter
- 2 cloves garlic, minced
- 1 yellow onion, diced
- Salt & pepper, to taste
- 2 tablespoons flour
- 1/2 lb. small shrimp
- 15-20 littleneck clams, cleaned
- 16 oz. Clamato Tomato Cocktail
- 4 oz. Monterrey Jack cheese, shredded
- Cilantro for garnish
- Lime for garnish
- Queso fresco, for garnish



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Directions for Cheese, Clam and Shrimp Stuffed Poblano Peppers

Step 1: Roast the Peppers. Heat a medium sized pan or griddle over medium-high heat and add poblano peppers. Heat until the skin starts turning black and make sure you turn them every few minutes to get an even heat on the outside. A grill press was used on top of these peppers to hold in heat and help blacken the skin. Once skin is completely roasted all over, transfer the poblano peppers to a plastic bag and let them sit for 15 minutes.

Step 2: Prepare the shrimp. Peel and divide the shrimp. Make sure the tail is removed. Season the shrimp with salt and pepper. Set aside.

Step 3: Cook the onion. Heat a medium or large sauté pan over medium-high heat. Add butter and let it melt and add diced onion. Cook onion until fragrant and soft. Then, add garlic and flour, stirring about 30 seconds -- until it's all incorporated together.

Step 4: Cook the pot of shrimp and clams. Add Clamato to the onion mix and bring to a boil. Reduce heat to medium (make sure it's still bubbling but not too much!) You want the pan to be full enough to submerge the clams into the sauce. Add clams and let cook 1-2 minutes. Add shrimp and let cook until clams open up wide and shrimp become opaque (about 3-5 minutes). Season with salt and pepper.

Step 5: Remove the clam shells. Remove the clam and shrimp mix from the heat. Grab the clams with tongs to remove the meaty portion from the shells and discard the shells; and any clams that did not open completely.

Step 6: Peel the peppers. Peel skin from poblanos and cut one slit longways in one side of each pepper. Clean out the insides leaving the fleshy exterior intact. Add the peppers to a plate and layer the bottom-inside of the pepper with shredded Monterrey Jack cheese.

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Step 7: Broil the cheese layer. Place the (oven proof) plate or glass dish with the peppers and cheese on the top rack of the oven and broil on high until cheese is melted. This will take 3-5 minutes for most average ovens. Remove once the cheese has melted.

Step 8: Add the shrimp and clam meat. With a slotted spoon, scoop the seafood/garlic/onion mix on top of the cheese in the poblano pepper. Add more sauce from the pan if you wish.

Step 9: Garnish. Garnish the stuffed pepper with cilantro, lime, and queso fresco or any Mexican crumbly cheese and enjoy!