

Baked Poblano and Tomatillo Brown Rice

1 poblano pepper
1/2 Tbsp. canola oil
1 small onion, chopped
2 cloves garlic, peeled
1/2 lb. tomatillos, husked and cut in half
chicken broth
1 cup brown rice
salt and pepper

Preheat the oven to 350. Place the rice in a 1.5 qt. baking dish and set aside.

Directly over a gas burner or under your broiler, char the poblano. Cook, rotating, until all sides are blackened/blistered. Put in a bowl and cover with plastic wrap. Once cool enough to handle, peel the skin off and discard. Coarsely chop the poblano and throw into the food processor.

In a heavy skillet (preferably cast iron and something with higher sides) over medium heat, add the oil until shimmering, and then cook the onion until tender. Spoon the onions into the food processor, and then wipe out the skillet (no need to wash it).

Set the skillet over medium-high heat and add the tomatillos, cut side down, and garlic. When the tomatillos are well-browned, about 3-4 minutes, flip everything and brown on the other side. Add to the food processor, and pulse until everything is combined and as smooth as possible. Add enough chicken broth to equal 2.25 cups of liquid, and season to taste with salt and pepper. Pulse a few more times to combine.

Pour the liquid back into your pan and bring to a boil. Pour into the baking dish over the rice. Cover with a tight-fitting lid or aluminum foil and bake for one hour. Fluff with a fork before serving.