Roasted Chiles Rellenos with Black Beans

4–6 extra-large poblano peppers, leave whole with stems on

6 ripe, medium Roma tomatoes, cut in half

5 garlic cloves

1 large onion, sliced into ½ inch slices

2 small jalapeños, cut in half

2 Tablespoons olive oil

Filling

14 ounce can black beans, drained and rinsed

6 ounces grated jack cheese or Mexican queso fresco

1 teaspoon cumin

1/2 teaspoon chili powder

Sauce

2 teaspoons cumin

1 teaspoon chili powder

1 teaspoon coriander

1 teaspoon dried oregano

1 teaspoon salt

1 tablespoon tomato paste

¼ cup fresh cilantro plus more for garnish

1/4–1/2 cup chicken broth

Arrange tomatoes, garlic, onions, jalapenos and poblanos on a sheet pan.

Drizzle with olive oil and sprinkle with salt.  Roast 30 minutes at 450.   Cool.

Combine beans, cheese, cumin, chili powder and season with salt.

Chop and add 1/3 of the roasted onions.

Place remaining onions, tomatoes, jalapenos, garlic, cumin, coriander, chili powder, oregano, salt, tomato paste, cilantro, broth and pan juices in food processor.

Blend until smooth.

Cut a slit in poblanos from stem to pointy end.  Remove seeds and rinse under cold water.

Pour half of the sauce into the bottom of a baking dish.  Place pepper on top, slit side up.

Spoon black bean filling into each pepper.

Spoon the rest of the sauce over the filled peppers.

Sprinkle with more cheese.

Cover with foil and bake 20-25 minutes at 425.

Uncover and bake 5 more minutes.