Faith Ministry
Making a difference, one at a time.

POBLANO SPAGHETTI
With Ground Beef

Serves 6-10 (depending on portion size)

Ingredients:

Pasta:

- 1 box of spaghetti
- 8 poblano peppers (can change based on spiciness)
- 4 cups of Mexican crema (La Norteña or Lala – can be found in Hispanic aisle of grocery store)
- 1 8-oz pack of cream cheese
- 4 sticks of butter
- 1 handful of cilantro

Meat:

- 2.2 lb (1 kg) of ground beef
- Half of a purple cabbage
- 1 ½ cup of ketchup
- Chipotle (to taste)
- Onion (to taste)
- Salt & pepper (to taste)
- *Optional:* Sausage, bacon

Preparation:

Pasta:

1. Boil water and cook spaghetti.
2. Grill poblano peppers. After they've charred, clean them (remove charred skin with hands, no water).
3. Add grilled poblano peppers, crema and cream cheese to a blender and blend together.
4. Add the butter to a pan on medium heat and heat until it is melted.
5. Add poblano/crema/cream cheese mixture to butter in pan. Let it sit on the heat for 15 minutes (may need to lower the heat).
6. Add the mixture to the cooked spaghetti.

Meat:

1. Sauté the ground beef in a pan on the stove; add onion, salt and pepper to taste. You can also add other meat like sausage or bacon if you like.
2. Once it's sautéed, add the cabbage and mix in the chipotle and ketchup.
3. Serve with the spaghetti.