

Dona-sagna

7 poblano or anaheim peppers

1/2 lb. ground chuck

1/2 lb. chorizo sausage

1 7 oz can chopped green chili peppers

1-14 oz can diced tomatoes

juice of 1 lime

1 tsp. Chili powder, or to taste

½ tsp Cumin, or to taste

Salt and ground pepper, to taste

1-2 jalapeno peppers, minced, depending on hotness desired

1/2 bunch cilantro, chopped

1 onion, chopped

3-4 small zucchinis, chopped

1-8 oz. pkg Sargento Reduced Fat Four Cheese Mexican

1 small can enchilada sauce

1. Roast poblano or anaheim peppers under broiler, turning to brown all sides. Cool. Remove skin, stem, and seeds. Peppers will end up flat pieces. Set aside.
2. In non-stick frying pan, brown beef and chorizo. Drain fat.
3. Add all ingredients except poblano chili peppers, zucchini, onion, cheese and enchilada sauce. Heat through.
4. Saute chopped onions and zukes in non-stick frying pan (sprayed with cooking spray or lightly oiled) until lightly browned, but not too soft. Set aside.
5. Spray 8" square baking dish with no-fat spray.
6. To assemble, lay 1/2 of the poblano or anaheim peppers in the bottom. Spread the ground meat mixture evenly over the peppers. Spread the onion-zuke mixture over the meat. Spread 2/3 of the cheese over the meat mixture. Use the remaining poblano or anaheim peppers to cover the cheese. Pour enchilada sauce over the peppers. Sprinkle with remaining cheese.
7. Cover with aluminum foil and bake for 30-45 minutes in 400 deg F oven until heated through and cheese on top has melted and it's bubbling.
8. Serve with sour cream and additional chopped jalapeno peppers or hot sauce if desired.
9. May be refrigerated and cooked up to 2 days following assembly.