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# Grilled Vegetable Tacos with Poblano Cream Sauce

Total time: 30 min Yield: 10 servings

## Ingredients

2 poblano peppers (washed)  
8 oz sour cream  
1 pkg dry ranch dressing mix  
5 clove garlic (divided)  
1/4 cup olive oil  
3 tsp cumin  
3 tsp chili powder  
2 tsp smoked paprika  
1 tsp salt  
1/4 tsp black pepper  
2 limes (juiced)  
1 Tbsp green Tabasco sauce  
1 lb asparagus (washed, trimmed)  
1 zucchini (cut into 2" diagonals)  
2 portobello mushrooms (stemmed, gills removed)  
2 red or yellow bell peppers (quartered, seeds removed)  
1 bunch green onions (washed)  
20 tortillas (6" or 8", any type)  
fresh cilantro (optional)

Prep Time: 20 min Cooking Time: 10 min Total Time: 30 min

## Instructions

Preheat grill to high. Place whole poblano peppers directly onto the grill; char on all sides. Remove from heat, place into a bowl, cover with plastic wrap and let rest and steam for 5 minutes. Remove the stems, skin and seeds. Place the roasted peppers, sour cream, ranch dressing mix and 2 cloves garlic into a blender. Process until smooth and set aside.

In a small bowl, combine the olive oil, cumin, chili powder, paprika, 3 cloves minced garlic, salt, pepper, lime juice and Tabasco sauce.

Place the asparagus, zucchini, mushrooms, bell peppers and green onions on a sheet tray and toss with the marinade to coat the veggies. Place them onto the preheated grill and cook for 5 to 10 minutes, turning along the way, until crisp-tender. The green onions and asparagus will finish cooking first.

Allow the veggies to cool, cut into 2" strips and season to taste with salt and pepper. Heat tortillas over

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warm grill. Build your tacos with poblano cream on the tortilla, a portion of veggies, more poblano cream and a sprinkle of fresh cilantro, if desired.

**Recipe brought to you by:**

Chef Ryan Covert