

### Chicken & Poblano Tacos with Crema

Yields 4 servings

#### Ingredients

5 poblano chiles  
4 boneless chicken thighs with skin (1 pound),  
pounded 1/2 inch thick  
Extra-virgin olive oil, for brushing  
Kosher salt  
Freshly ground pepper  
1/2 cup chopped cilantro  
12 warm corn tortillas  
Mexican crema or sour cream, shredded romaine  
lettuce, chopped white onion and lime wedges, for  
serving



### Instructions

1. Roast the poblanos directly over a gas flame or under a preheated broiler, turning, until charred all over.
2. Transfer the chiles to a bowl, cover with plastic wrap, and let steam for 15 minutes. Peel, seed, and stem the chiles, then cut them into 1/4-inch strips.
3. Light a grill or preheat a grill pan. Brush the chicken all over with oil and season with salt and pepper.
4. Grill over moderately high heat, turning once, until the skin is crisp and browned, about 8 minutes. Transfer the chicken to a carving board and cut into 1/2-inch strips.
5. In a medium bowl, toss the poblano strips with the chicken and cilantro and season with salt and pepper.
6. Serve the chicken-poblano filling in the warm tortillas with the crema, lettuce, onion, and lime wedges.

