



Makes 12 tacos
Preparation Time: 30 minutes

INGREDIENTS:

- 1 large white onion, thinly sliced (about 2 cups)
- 2 garlic cloves, minced
- 2¾ cups fresh or frozen corn kernels (about 3 ears corn)
- ½ cup low-sodium vegetable broth
- 5 poblano chiles, roasted ([see tip](#), recipe intro), peeled, seeded, and cut into strips
- 1 cup [Almond Crema](#)
- ½ teaspoon salt
- ¼ teaspoon freshly ground black pepper
- 12 corn tortillas

Creamy Poblano and Corn Tacos (Tacos de Rajas con Crema)

These are one of my favorite breakfast tacos: poblano chiles are sautéed with onion, garlic, and corn and tossed in a silky vegan [Almond Crema](#). The poblanos bring a smokiness and heat to the dish that is subdued by the creaminess of the sauce. Every time I make this dish I think back to when I worked in my family's restaurant as a teenager. I had to roast and peel sacks of poblano chiles. I ended up in tears because my hands burned so badly from handling them without gloves, and the cooks made fun of me. I will forever appreciate gloves in the kitchen.

This recipe is excerpted from [COMIDA CASERA: More Than 100 Vegan Recipes, from Traditional to Modern Mexican Dishes](#) by Dora Ramírez.

Time-Saving Tip

To cut down on day-of prep time, roast the poblanos and make the [Almond Crema](#) the day before and store in separate airtight containers in the fridge. If making the Almond Crema the day of—which is quick and easy to do—just be sure to [read the recipe](#) beforehand and soak your nuts ahead of time!

How to Roast Poblano Chiles

You will need to roast the poblano chiles and remove their skin. Roasting the chiles brings out their smoky flavor and makes removing the tough skin easier.

1. Place one or two poblano chiles right on the burner of your gas stove and let the flame char the pepper on all sides. (If you don't have a gas stove, preheat the broiler to high. Place the chiles on a rimmed baking sheet lined and broil for 1 to 2 minutes, until the skin is black and charred. Flip the chiles and broil for 1 to 2 minutes on the other side.)
2. Place the chiles in a heatproof container and cover with a lid. Let them sit for 5 minutes. This will trap the steam and soften the chiles' skin, making it easier to peel.
3. With a paring knife and wearing gloves, scrape the skin off the chiles.
4. If you are making rajas, cut the stem off the chiles, remove the seeds, and cut them into strips.

Note: You might be tempted to run the chiles under water to make the peeling easier, which it would, but you risk washing away the veins of the chile, which would dilute some of the heat.

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By Dora Ramírez

- 1 Heat ¼ cup water in a large skillet over low heat. Add the onion and cook for 5 to 6 minutes, stirring often, until it is tender and translucent. Add the garlic, corn, and vegetable broth, increase

the heat to medium, cover, and let steam until the corn is tender, for 3 to 4 minutes.

- 2 Stir in the poblano chiles and cook for 1 minute, or until they are heated through. Reduce the heat to low and pour in the crema. Add the salt and pepper and stir.
- 3 To assemble, one by one heat the tortillas on a skillet or comal over medium heat for 1 minute on each side. Fill each tortilla with 2 tablespoons of the filling and serve immediately.
- 4 I do not recommend you store the assembled tacos, but you can store the rajas con crema in an airtight container in the fridge for up to 3 days or in the freezer for up to 3 months.