

Victoria's Kitchen

Recipes Made with Love

Victoria's Chiles Rellenos with Shrimp & Lobster

A Celebration from the Sea

Some dishes are prepared to satisfy hunger.

Others are prepared to celebrate life.

These chiles rellenos belong to the second kind.

In "Valentín's Reflection", Victoria's kitchen is more than a place for cooking—it is where love becomes visible, where ordinary ingredients become memories, and where every meal carries a quiet message of care.

These poblano peppers are roasted until tender, gently opened, and filled with a delicate mixture of shrimp and lobster. Unlike traditional chiles rellenos, this version is made without egg batter, allowing the smoky flavor of the poblano and the seafood's sweetness to shine.

"Good food feeds the body.
Shared meals feed the soul."

—Victoria



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Finished with a warm salsa roja and, if desired, a touch of Mexican crema, this dish feels festive, elegant, and deeply comforting.

It is the kind of meal that asks everyone to slow down...

to sit together...

And to enjoy something prepared with intention.

From Victoria's Recipe Journal

"Some meals are not made for ordinary days. They are made for the people who make life worth celebrating."



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Serves: 4

Ingredients

For the Chiles

- 4 large poblano peppers
- 12 fresh shrimp, peeled, cleaned, and cut into small pieces
- 2 lobster tails, peeled and cut into small pieces
- ¼ white onion, finely diced
- 2 garlic cloves, finely diced
- Olive oil
- Sea salt to taste
- Toothpicks, for securing the peppers

For the Salsa Roja

- 4 Roma tomatoes
- 4 chiles de árbol
- 2 garlic cloves
- ½ white onion
- ½ cup water
- ¼ cup olive oil
- 1 teaspoon salt, or to taste
- Fresh cilantro for garnish, optional

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Instructionn

Roasting the Poblano Peppers

1. Line a baking sheet with aluminum foil for easy cleanup.
2. Place the poblano peppers on the baking sheet and set them directly under the broiler.
3. Broil for about 5 minutes, or until the skin is blackened and blistered.
4. Carefully turn the peppers and broil the other side for another 5 minutes.
5. Remove from the oven and loosely cover with aluminum foil or plastic wrap.
6. Let the peppers steam for about 5 minutes.
7. Gently peel off as much of the blistered skin as possible.
8. Cut a careful slit down the center of each pepper and remove the seeds, keeping the pepper intact.

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Prepare the Shrimp & Lobster Filling

1. Heat a little olive oil in a skillet over medium heat.
2. Add the diced onion and garlic. Sauté until fragrant and lightly softened.
3. Add the shrimp and lobster pieces.
4. Season with sea salt to taste.
5. Cook gently until the seafood is just cooked through. Be careful not to overcook.
6. Remove from heat and set aside.

Prepare the Salsa Roja

1. Roast the Roma tomatoes, chiles de árbol, garlic cloves, and onion until lightly charred.
2. Blend with water, olive oil, and salt until smooth.
3. Pour the salsa into a small saucepan.
4. Heat over a low flame for 3–5 minutes. Do not boil.
5. Taste and adjust salt if needed.

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Fill the Chiles

1. Carefully spoon the shrimp and lobster filling into each roasted poblano pepper.
2. Bring the edges of the slit together.
3. Secure each pepper with one or two toothpicks if needed.
4. Place the stuffed peppers on a baking sheet lined with paper towels to absorb any extra moisture.

Serve

1. Spoon warm salsa roja onto each plate.
2. Place one stuffed chile relleno over the salsa.
3. Add a drizzle of Mexican crema or a dollop of sour cream, if desired.
4. Garnish with fresh cilantro.
5. Serve immediately with Mexican-style rice or your favorite side dish.

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Victoria's Tip

The beauty of this dish is in its balance.

The poblano brings smoke.

The salsa brings warmth.

The shrimp and lobster bring sweetness from the sea.

And when they come together, the result is not heavy...

It is graceful.

Do not rush the seafood.

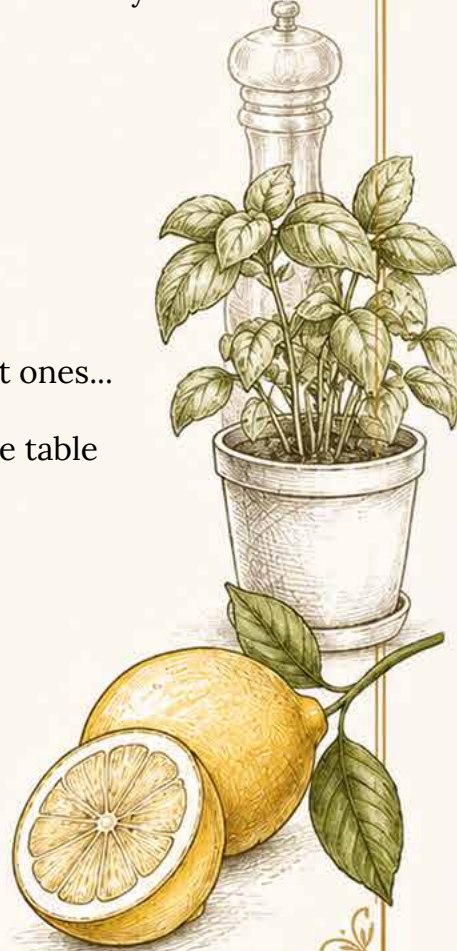
Do not drown the chile.

Let every flavor speak.

Because the finest meals are not the loudest ones...

They are the ones that make everyone at the table pause after the first bite.

Buen provecho.



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