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# Bacon-wrapped Shrimp-stuffed Hatch Chiles

3 large Hatch Chiles,  
deseeded  
1 lb. medium precooked  
shrimp  
2 cloves garlic, minced  
1 tbsp. fresh cilantro, finely  
chopped  
1/4 cup ricotta cheese  
1/2 cup cotija cheese,  
crumbled  
6 sliced bacon  
2 cups rice, cooked

- ❶ Slice chiles lengthwise up to stem. Clean out seeds and white membrane from each chile. In a medium bowl, mix cheeses & cilantro.
- ❷ In a medium skillet, heat olive oil over medium heat. Sauté shrimp & garlic until shrimp are pink and cooked through, 5-8 minutes. Set aside.
- ❸ In each chile, spread cheese mixture. Top with 3-4 shrimp, depending on size of shrimp.
- ❹ Wrap each chile in two slices of bacon, overlapping each slice, leaving very little chile left uncovered.
- ❺ Preheat broiler to 500 degrees. Broil chiles for 10-15 minutes, or until bacon begins to crisp.
- ❻ Serve immediately either as an appetizer, or as a main dish over cooked rice topped with remaining shrimp & cotija cheese.