

**Ingredients (Serves 6):****For the peppers:**

- 6 poblano peppers (if you can't find them, substitute with large green bell peppers)

**For the filling:**

- 1 lb (450 g) ground beef or ground turkey (easier than pork, but any works)
- 2 tablespoons olive oil or vegetable oil
- 1 small onion, finely chopped
- 2 garlic cloves, minced
- 2 medium tomatoes, diced (or 1 can of diced tomatoes)
- 1 apple, diced
- 1 pear, diced (optional – if not available, use another apple)
- ½ cup raisins
- ¼ cup chopped almonds (or walnuts, or even peanuts if that's what you have)
- ½ teaspoon ground cinnamon
- ½ teaspoon ground cloves (or just use a pinch of allspice)
- Salt and black pepper to taste

**For the walnut sauce (nogada):**

- 1 cup walnuts (if peeling is hard, use raw unsalted walnuts straight from the bag)
- ½ cup milk (or unsweetened almond milk)
- ½ cup sour cream (or plain Greek yogurt)
- ¼ cup cream cheese (instead of Mexican queso fresco, easy to find)

- 1 tablespoon sugar (optional)
- Pinch of salt

**For garnish:**

- Pomegranate seeds (or substitute with dried cranberries if not in season)
  - Fresh parsley
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**Instructions:**

**1. Prepare the peppers:**

- Roast the peppers directly on the stove flame or under the oven broiler until the skin blisters.
- Place them in a plastic bag for 10 minutes, then peel off the skin.
- Make a slit on one side and remove seeds. (If using bell peppers, just cut the top and deseed).

**2. Cook the filling:**

- Heat oil in a large pan, sauté onion and garlic.
- Add ground beef/turkey and cook until browned.
- Stir in tomatoes, apple, pear, raisins, almonds, cinnamon, cloves, salt, and pepper.
- Let simmer 10 minutes until slightly thickened.

**3. Make the walnut sauce:**

- Blend walnuts, milk, sour cream, cream cheese, sugar, and salt until smooth.
- If too thick, add more milk.

**4. Assemble:**

- Stuff each pepper with the filling.
- Place on a plate and cover with walnut sauce.
- Garnish with pomegranate seeds (or cranberries) and parsley.

*Tip: You can even prepare the filling a day before and just assemble before serving.*