



## **How To Roast Hatch Green Chile!**

- 1. Wash Hatch Green Chile Peppers in cold water.**
- 2. Use a fork to poke holes in the Hatch Green Chile Peppers, so they do not explode under heat.**
- 3. Whether using your oven (on broil), stovetop, or grill, use the hottest heat level possible.**
- 4. Place Hatch Green Chile Peppers flat on the heating surface.**
- 5. Roast Hatch Green Chile Peppers, rotating until blackened and blistered on all sides.**
- 6. As Hatch Green Chile Peppers are ready, submerge them into a bucket of ice water to stop peppers from cooking.**
- 7. Peel and rinse Hatch Green Chile Peppers underneath running water.**
- 8. Tag us @thefreshchileco to share what you create!**