











BEEF CHILES RELLENOS

with Poblano Peppers and Chipotle Sauce



HELLO
CHILES RELLENOS
 A specialty of the Mexican city of Puebla, this dish features poblano peppers stuffed to the brim.

PREP: 10 MIN | TOTAL: 35 MIN | CALORIES: 730

- 
Veggie Stock Concentrates
- 
Jasmine Rice
- 
Jalapeño
- 
Ground Beef
- 
Chipotle Powder
- 
Poblano Peppers
- 
Yellow Onion
- 
Southwest Spice Blend
- 
Crushed Tomatoes
- 
Monterey Jack Cheese
(Contains: Milk)

START STRONG

Add the jalapeño and chipotle powder to taste, starting with just a tiny bit, especially if you aren't a fan of spicy heat. Taste along the way to make sure the seasonings are just right.

BUST OUT

- 2 Small pots
- Baking sheet
- Large pan
- Vegetable oil (2 tsp | 4 tsp)

INGREDIENTS

Ingredient 2-person | 4-person

- Veggie Stock Concentrates 2 | 4
- Poblano Peppers 2 | 4
- Jasmine Rice ½ Cup | 1 Cup
- Yellow Onion 1 | 1
- Jalapeño 1 | 2
- Southwest Spice Blend 1 TBSP | 2 TBSP
- Ground Beef 10 oz | 20 oz
- Crushed Tomatoes 6.88 oz | 13.76 oz
- Chipotle Powder 1 tsp | 1 tsp
- Monterey Jack Cheese ½ Cup | 1 Cup

WINE CLUB

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1 ROAST POBLANOS

Wash and dry all produce. Adjust rack to middle position and preheat oven to 425 degrees. Bring $\frac{3}{4}$ cup water and 1 stock concentrate to a boil in a small pot. Halve poblanos lengthwise; remove cores. Rub with a drizzle of oil. Season with salt and pepper. Roast on a baking sheet until soft, about 20 minutes.



4 MAKE SAUCE

In another small pot, stir together half the tomatoes (we sent more than needed), remaining stock concentrate, $\frac{1}{3}$ cup water, remaining Southwest spice, and as much chipotle powder as you like (start with a pinch and add more from there). Season with salt and pepper. Place over medium-low heat and bring to a gentle simmer.



2 COOK RICE AND PREP

Once stock boils, add rice to pot. Cover, lower heat, and reduce to a gentle simmer. Cook until tender, about 15 minutes. Meanwhile, halve, peel, and dice onion. Finely chop jalapeño, removing ribs and seeds for less heat.



5 STUFF POBLANOS

Once rice is done cooking, add to pan with filling. Toss to combine. Season with salt, pepper, and any remaining chipotle powder, if desired. (TIP: If your pan is not ovenproof, transfer mixture to a small baking dish at this point.) Stuff poblanos with as much filling as will fit. Place in same pan, nestling in remaining unused filling.



3 MAKE FILLING

Heat a drizzle of oil in a large pan over medium heat. Add onion and jalapeño (to taste). Cook, tossing, until soft, 4-5 minutes. Add 2 tsp Southwest spice (we sent more) and beef, breaking up meat. Cook, tossing, until no longer pink, 4-5 minutes. Season with salt and pepper. Remove from heat.



6 FINISH AND SERVE

Drizzle sauce over stuffed poblanos. Sprinkle with cheese. Bake in oven until cheese melts, 2-3 minutes. Divide stuffed poblanos and filling from pan between plates and serve.

DELICIOSO!

This dish is all filler in the best possible way.

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