



PORK CHILI 'N' CHEESE STUFFED POBLANOS

with Black Beans, Fresh Salsa & Smoky Red Pepper Lime Crema

INGREDIENTS

2 PERSON | 4 PERSON



2 | 4
Poblano Peppers



1 | 2
Roma Tomato



1 | 2
Yellow Onion



1 | 2
Lime



13.4 oz | 13.4 oz
Black Beans



2 TBSP | 4 TBSP
Smoky Red
Pepper Crema
Contains: Milk, Soy



10 oz | 20 oz
Ground Pork



1 TBSP | 2 TBSP
Southwest Spice
Blend



1.5 oz | 3 oz
Tomato Paste



1 | 2
Chicken Stock
Concentrate



½ Cup | 1 Cup
White Cheddar
Cheese
Contains: Milk



1 tsp | 2 tsp
Hot Sauce

HELLO

STUFFED POBLANOS

A hearty pork-and-beans chili filling (plus cheese!) helps these stuffed peppers reach peak comfort-food perfection.



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 740



HOT TIP

Be careful when handling the poblanos in step 5. We recommend using tongs to hold the hot-from-the-oven peppers in place while stuffing them.

BUST OUT

- Zester
- Strainer
- Baking sheet
- 2 Small bowls
- Large pan
- Kosher salt
- Black pepper
- Vegetable oil (2 tsp | 2 tsp)

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* Ground Pork is fully cooked when internal temperature reaches 160°.



1 PREP

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry all produce.**
- Halve **poblanos** lengthwise; remove stems and seeds. Dice **tomato**. Halve, peel, and finely chop **onion**. Zest and quarter **lime**. Drain and rinse **beans**.



4 COOK PORK

- Heat a drizzle of **oil** in a large pan over medium-high heat. Add remaining **onion** and season with **salt** and **pepper**. Cook, stirring, until softened, 4-5 minutes.
- Add **pork*** and **Southwest Spice**; season with **salt** and **pepper**. Cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes.



2 ROAST POBLANOS

- Place **poblano halves** on a baking sheet and rub all over with a drizzle of **oil**. Season with **salt** and **pepper**.
- Roast on top rack until browned and softened, 15-18 minutes.



5 STUFF POBLANOS

- Add **tomato paste**, **stock concentrate**, half the **beans** (use the rest as you like), and $\frac{1}{4}$ **cup water** to pan with **pork filling**. Stir until mixture is saucy and thoroughly combined, 1-2 minutes. Season generously with **salt** and **pepper**.
- Once **poblano halves** are done roasting, remove sheet from oven. Stuff with up to half the filling. Evenly sprinkle with **cheddar**.
- Return to oven until cheese melts, 3-4 minutes.
- **4 SERVINGS: Use $\frac{1}{3}$ cup water. Use all the beans.**



3 MAKE SALSA & CREMA

- Meanwhile, in a small bowl, combine **tomato**, **2 TBSP onion**, half the **lime zest**, and a squeeze of **lime juice** to taste. Season with **salt** and **pepper**.
- In a separate small bowl, combine **red pepper crema**, remaining lime zest, and a squeeze of lime juice to taste. Season with **salt** and **pepper**. Add **water** 1 tsp at a time until mixture reaches a drizzling consistency.
- **4 SERVINGS: Use 4 TBSP onion.**



6 SERVE

- Divide remaining **filling** between plates; top with **stuffed poblanos**, **salsa**, and **crema**. Drizzle with **hot sauce** if desired. Serve with remaining **lime wedges** on the side.