



TURKEY CHILES RELLENOS

with Poblano Peppers and Chipotle Sauce



HELLO CHIPOTLE SAUCE

Saucy tomatoes get a kick from the smoky chile.

PREP: 10 MIN | **TOTAL: 35 MIN** | **CALORIES: 660**



Veggie Stock
Concentrates



Jasmine Rice



Jalapeño



Ground Turkey



Chipotle Powder



Poblano Peppers



Yellow Onion



Southwest
Spice Blend



Crushed
Tomatoes



Monterey Jack Cheese
(Contains: Milk)

START STRONG

Add the jalapeño to taste, starting with just a tiny bit, especially if you are sensitive to heat. Taste along the way to make sure the seasonings are just right.

BUST OUT

- 2 Small pots
- Baking sheet
- Large pan
- 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 Turkey | 10 oz 20 oz |
| • Crushed Tomatoes | ½ Box 1 Box |
| • Chipotle Powder | 1 tsp 2 tsp |
| • Monterey Jack Cheese | ½ Cup 1 Cup |

HELLO WINE

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1 ROAST PEPPERS

Wash and dry all produce. Preheat oven to 425 degrees. Bring **¾ cup water** and **1 stock concentrate** to a boil in a small pot. Halve **poblano peppers** lengthwise and remove cores. Rub with a drizzle of **oil**, then season with **salt** and **pepper**. Place on a baking sheet. Roast in oven until soft, 20 minutes.



4 MAKE SAUCE

In another small pot, stir together half the **crushed tomatoes** (we sent more than needed), remaining **stock concentrate**, **½ cup water**, remaining **Southwest spice blend**, and as much **chipotle powder** as you like (start with a pinch and go up from there). Season with **salt** and **pepper**. Bring to a gentle simmer over medium-low heat.



2 COOK RICE AND PREP

Once liquid is boiling, add **rice** to pot. Cover, lower heat, and reduce to a simmer. Cook until tender, 15-20 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. Return to 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 blend** (we sent more) and **turkey**, breaking up meat into pieces. Cook 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 **Monterey Jack cheese**. Bake in oven until cheese melts, 2-3 minutes. Divide stuffed poblanos and filling from pan between plates and serve.

CALIENTE!

You're on fire with fully loaded, stuffed and sauced peppers.



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