



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: 680**

-  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 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
- 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 | 1 tsp
- Monterey Jack Cheese ½ Cup | 1 Cup

HELLO WINE



PAIR WITH

Three Hares South Africa Pinotage, 2016

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1 ROAST POBLANOS

Wash and dry all produce. Adjust rack to middle position and preheat oven to 425 degrees. Bring **¾ 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 **crushed tomatoes** (we sent more than needed), remaining **stock concentrate**, **½ cup water**, remaining **Southwest spice**, and as much **chipotle powder** as you like (start with a pinch and go up 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 **turkey**, 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.

CALIENTE!

Cheesy, saucy, and stuffed peppers for dinner? You're on fire!

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