



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: 760**



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 **jalapeño** (to taste) and **onion**. 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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