



MEXICAN CAULIFLOWER RICE-STUFFED POBLANOS

with Guacamole & Zesty Crema

INGREDIENTS

2 PERSON | 4 PERSON



2 | 4
Poblano Peppers



1 | 2
Yellow Onion



1 | 2
Roma Tomato



1 | 2
Lime



1 | 1
Chili Pepper



4 TBSP | 8 TBSP
Sour Cream
Contains: Milk



12 oz | 24 oz
Cauliflower Rice



1 | 2
Veggie Stock
Concentrate



1 TBSP | 2 TBSP
Southwest Spice
Blend



½ Cup | 1 Cup
Monterey Jack
Cheese
Contains: Milk



4 TBSP | 8 TBSP
Guacamole

HELLO

CAULIFLOWER RICE

Florets are transformed into a flavorful, quick-cooking swap for regular rice



PREP: 10 MIN | COOK: 25 MIN | CALORIES: 580



WORTH YOUR SALT

In step 3, you'll notice we provide a measured amount of salt to add to your filling. Why? Our chefs want to guarantee you have a delicious meal, and seasoning properly means more flavor. Want to know if you've added enough? Simply taste and adjust as needed! Everyone's palate is different.

BUST OUT

- Baking sheet
- Zester
- Small bowl
- Large pan
- Medium bowl
- Kosher salt
- Black pepper
- Cooking oil (6 tsp | 10 tsp)
- Butter (1 TBSP | 2 TBSP)
Contains: Milk

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1 ROAST POBLANOS

- Adjust rack to middle position and preheat oven to 425 degrees. **Wash and dry produce.**
- Halve **poblanos** lengthwise; remove ribs and seeds. Drizzle each half with **oil**; season with **salt** and **pepper**.
- Place poblanos on a baking sheet and roast on middle rack until softened, 15 minutes.



4 STUFF & BAKE POBLANOS

- Once **poblanos** are done roasting, stuff each half with as much **filling** as will fit. Nestle into pan with remaining filling. **(TIP: If your pan isn't ovenproof, transfer filling and stuffed poblanos to a small baking dish.)** Sprinkle poblano halves with **Monterey Jack**.
- Bake on middle rack until cheese melts, 2-3 minutes.



2 PREP & MAKE CREMA

- Meanwhile, zest and quarter **lime** (for 4 servings, zest one lime and quarter both). Halve, peel, and dice **onion**. Dice **tomato**. Mince **chili**.
- In a small bowl, combine **sour cream** and **lime zest** to taste. Add **water** 1 tsp at a time until mixture reaches a drizzling consistency. Season with **salt** and **pepper**.



5 MIX GUACAMOLE

- Meanwhile, place **guacamole** in a medium bowl; mix with **remaining tomato** and **lime juice** to taste. Season with **salt** and **pepper**.



3 MAKE FILLING

- Heat a **large drizzle of oil** in a large, preferably ovenproof, pan over medium-high heat. Add **onion** and cook, stirring occasionally, until slightly softened, 1-2 minutes.
- Add **cauliflower rice** and cook, stirring occasionally, until browned, 3-4 minutes.
- Stir in **stock concentrate**, **Southwest Spice**, **half the tomato**, **¼ cup water**, **¾ tsp salt**, and **pepper**. (For 4 servings, use **½ cup water** and **1½ tsp salt**.) Cook, stirring, until softened, 2-3 minutes.
- Turn off heat; stir in **1 TBSP butter** (**2 TBSP for 4**) until melted.



6 SERVE

- Divide **remaining filling** and **stuffed poblanos** between plates. Top with **guacamole**, **crema**, and **chili** if desired. Serve with any **remaining lime wedges** on the side.