



QUESO FRITO RICE

with Grilling Cheese, Charred Poblanos, and Salsa Verde



HELLO

QUESO FRITO

Latin-style fried cheese that's crisp on the outside but buttery and tender on the inside.

PREP: 10 MIN | **TOTAL: 40 MIN** | **CALORIES: 630**



Red Onion



Garlic



Cuban Spice Blend



Cilantro



Poblano Peppers



Grilling Cheese
(Contains: Milk)



Basmati Rice



Lemon

START STRONG

We love grilling cheese because it's salty and delicious yet stays intact over heat. Make sure to get your pan nice and hot before cooking so that the slices develop a crispy, browned exterior.

BUST OUT

- Medium pot
- Large pan
- Small bowl
- Olive oil (4 tsp | 8 tsp)

INGREDIENTS

Ingredient 2-person | 4-person

- Red Onion 1 | 2
- Garlic 2 Cloves | 4 Cloves
- Cuban Spice Blend 1 TBSP | 2 TBSP
- Basmati Rice ¾ Cup | 1½ Cups
- Poblano Peppers 2 | 4
- Grilling Cheese 4 oz | 8 oz
- Cilantro ½ oz | 1 oz
- Lemon 1 | 1

HELLO WINE



PAIR WITH

El Murciélago Chile Cabernet, 2015

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1 COOK AROMATICS

Wash and dry all produce. Halve and peel **onion**. Dice one half; thinly slice other. Mince **garlic**. Heat a drizzle of **olive oil** in a medium pot over medium-high heat. Add **diced onion** and half the garlic. Cook, tossing, until just softened, 3-4 minutes. Stir in **Cuban spice** and cook until fragrant, about 30 seconds.



4 COOK VEGGIES

Heat a drizzle of **olive oil** in a large pan over medium-high heat (use a nonstick pan if you have one). Add **poblanos** and **sliced onion**. Cook, tossing occasionally, until soft and lightly charred, 8-10 minutes. Remove from pan and set aside.



2 SIMMER RICE

Add **rice** to pot and stir to coat. Season with **salt** and **pepper**. Pour in **1¼ cups water** and bring to a boil, then cover, lower heat, and reduce to a gentle simmer. Cook until tender, 15-20 minutes. Fluff with a fork and season with salt and pepper.



5 MAKE HERB SALSA

While veggies cook, finely chop **cilantro**. Halve **lemon**. Stir together cilantro, a large drizzle of **olive oil**, a squeeze of lemon, and a pinch of remaining **garlic** in a small bowl. (**TIP:** Add more lemon and olive oil as needed to create a loose, drizzly consistency.) Season with **salt**, **pepper**, and more garlic (to taste).



3 PREP

Core, seed, and thinly slice **poblanos**. Cut half the **grilling cheese** into ¼-inch-thick slices (use the rest as you like).



6 FRY CHEESE AND SERVE

Add **grilling cheese** slices to pan used for veggies over medium-high heat. (**TIP:** If your pan isn't nonstick, add a drizzle of olive oil first.) Cook until browned all over, about 2 minutes per side. Divide **rice** between plates, then top with **veggies** and grilling cheese. Drizzle with **herb salsa** and a squeeze of **lemon**.

SAY CHEESE!

Serve the leftover cheese with veggies or on a sandwich.

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