



# VEGGIE CHILES RELLENOS

with Avocado Salsa and Zesty Crema



## HELLO AVOCADO SALSA

Fresh, buttery, and served with a twist of lime (juice), this condiment ups the ante on our stuffed poblanos.

PREP: 10 MIN | TOTAL: 30 MIN | CALORIES: 720



Poblano Peppers



Roma Tomato



Chili Pepper



Southwest Spice Blend



Monterey Jack Cheese  
(Contains: Milk)



Yellow Onion



Lime



Sour Cream  
(Contains: Milk)



Jasmine Rice



Avocado

## START STRONG

We recommend using a fine grater or microplane to zest limes and other citrus fruits. If you don't have either, try using a vegetable peeler to shave off strips of zest before mincing them very finely.

## BUST OUT

- Baking sheet
- Large pan
- Small pot
- Medium bowl
- Zester
- Small bowl
- Vegetable oil (2 tsp | 4 tsp)
- Olive oil (2 tsp | 4 tsp)
- Butter (1 TBSP | 2 TBSP)  
(Contains: Milk)

## INGREDIENTS

Ingredient 2-person | 4-person

- Poblano Peppers 2 | 4
- Jasmine Rice ¾ Cup | 1½ Cups
- Yellow Onion 1 | 2
- Roma Tomato 1 | 2
- Lime 1 | 2
- Chili Pepper 1 | 1
- Sour Cream 2 TBSP | 4 TBSP
- Southwest Spice Blend 1 TBSP | 2 TBSP
- Monterey Jack Cheese ½ Cup | 1 Cup
- Avocado 1 | 1

## WINE CLUB

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## 1 ROAST POBLANOS

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



## 4 ADD RICE

Once **rice** has cooked, stir into pan with **veggies** until thoroughly combined. Return pan to medium-high heat. Stir in **1 TBSP butter** until melted. Season with **salt and pepper**.



## 2 MAKE RICE AND PREP

Meanwhile, bring **1¼ cups salted water** to a boil in a small pot. Stir in **rice**. Cover and reduce heat to low. Cook until tender, 15 minutes. Meanwhile, halve, peel, and dice **onion**. Dice **tomato**. Zest and quarter **lime**. Finely mince **chili**, removing ribs and seeds for less heat. In a small bowl, combine **sour cream**, lime zest, and **1 TBSP water**. Season with **salt and pepper**.



## 5 STUFF AND BAKE POBLANOS

Once **poblanos** are done roasting, stuff each with as much of the **rice mixture** as will fit. Place in pan with remaining rice mixture, nestling each poblano half in the rice. Sprinkle evenly with **cheese**. Transfer pan to oven. Bake until cheese melts and is slightly crisp, 7-8 minutes. (**TIP:** If your pan isn't ovenproof, transfer mixture to a small baking dish and arrange stuffed poblanos in there.)



## 3 COOK VEGGIES

Heat a large drizzle of **olive oil** in a large pan over medium-high heat. (**TIP:** We recommend a nonstick, ovenproof pan if you have one.) Add **onion** and cook, stirring occasionally, until slightly softened, 3-4 minutes. Add **Southwest Spice, salt, pepper**, and half the **tomato**. Cook, stirring, until softened, 2-3 minutes. Turn off heat.



## 6 MAKE SALSA AND SERVE

Meanwhile, halve, peel, and pit **avocado**, then dice. Place in a medium bowl with remaining **tomato** and juice from **2 lime wedges**. Season with **salt and pepper**; toss to combine. Divide **stuffed poblanos** and **rice mixture** between plates. Top with avocado salsa, **crema**, and **chili**, if desired. Serve with remaining lime wedges on the side.

## SPICE IT UP!

Break out the hot sauce if you like things *caliente*.

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