



HALL OF FAME TURKEY CHILES RELLENOS with Poblano Peppers and Chipotle Sauce



HELLO
HALL OF FAME
Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!

PREP: 10 MIN | **TOTAL: 35 MIN** | **CALORIES: 660**

-  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

What makes this recipe worthy of the HelloFresh Hall of Fame? According to our customers, it's how the spices bring lots of bold flavors. Add them to taste to get a level of heat that you like.

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
Butcher's Hook Mendoza
Red Blend, 2016

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)



1 ROAST PEPPERS

Wash and dry all produce. Preheat oven to 425 degrees. Bring **¾ cup water** and **1 stock concentrate** to a boil in a small pot. Halve **poblano peppers** lengthwise and remove cores. Rub with a drizzle of **oil**, then season with **salt** and **pepper**. Place on a baking sheet. Roast in oven until soft, 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 blend**, and as much **chipotle powder** as you like (start with a pinch and go up from there). Season with **salt** and **pepper**. Bring to a gentle simmer over medium-low heat.



2 COOK RICE AND PREP

Once stock boils, add **rice** to pot. Cover, reduce to a simmer, and cook until tender, 15-20 minutes. Meanwhile, halve, peel, and dice **onion**. Finely chop **jalapeño**, removing ribs and seeds for less heat. **TIP:** Tearing up from the onion? Use a sharper knife. Get one for next time at [HelloFresh.com/Shop](https://www.hellofresh.com/shop)



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. Return to 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 blend** (we sent more) and **turkey**, breaking up meat into pieces. Cook 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!

You're on fire with fully loaded, stuffed, and sauced peppers.

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