



TURKEY CHILES RELLENOS

with Poblano Peppers and Chipotle Sauce



HELLO CHIPOTLE SAUCE

Saucy tomatoes get a kick from the smoky chile.

PREP: 10 MIN

TOTAL: 35 MIN

CALORIES: 650



Veggie Stock Concentrates



Poblano Peppers



Jasmine Rice



Yellow Onion



Jalapeño



Southwest Spice Blend



Ground Turkey



Chipotle Powder



Crushed Tomatoes
(Contains: Milk)



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 Turkey	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

HELLO WINE



PAIR WITH

El Barrio Chilean Cabernet
Sauvignon, 2016

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1 ROAST POBLANOS

Wash and dry all produce. Adjust rack to middle position and preheat oven to 425 degrees. Bring **¾ 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**, **⅓ 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 **onion** and **jalapeño** (to taste). Cook, tossing, until soft, 4-5 minutes. Add **2 tsp Southwest spice** (we sent more) and **turkey**, 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.

CALIENTE!

Cheesy, saucy, and stuffed peppers for dinner? You're on fire!