



VEGGIE CHILES RELLENOS

with Guacamole & Zesty Crema



HELLO CHILES RELLENOS

Poblano peppers are roasted, stuffed, and topped with melty Monterey Jack for a hearty and satisfying meal.

PREP: 10 MIN | **TOTAL: 30 MIN** | **CALORIES: 770**



Poblano Peppers



Roma Tomato



Chili Pepper



Veggie Stock Concentrate



Jasmine Rice



Guacamole



Yellow Onion



Lime



Sour Cream
(Contains: Milk)



Southwest
Spice Blend



Monterey Jack
Cheese
(Contains: Milk)

START STRONG

Don't let its size fool you: our little chili pepper packs a punch! Use as much or as little as you like in step 6, being sure to taste before you add.

BUST OUT

- Baking sheet
- Large pan
- Small pot
- Kosher salt
- Zester
- Black pepper
- 2 Small bowls
- Vegetable oil (4 tsp | 8 tsp)
- Olive oil (2 tsp | 2 tsp)
- Butter (1 TBSP | 2 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient **2-person** | **4-person**

- Poblano Peppers  2 | 4
- Jasmine Rice $\frac{3}{4}$ Cup | 1½ Cups
- Yellow Onion 1 | 2
- Roma Tomato 1 | 2
- Lime 1 | 2
- Chili Pepper  1 | 1
- Sour Cream 4 TBSP | 8 TBSP
- Veggie Stock Concentrate 1 | 2
- Southwest Spice Blend 1 TBSP | 2 TBSP
- Monterey Jack Cheese $\frac{1}{2}$ Cup | 1 Cup
- Guacamole 4 TBSP | 8 TBSP



1 ROAST POBLANOS

Adjust rack to middle position and preheat oven to 425 degrees. **Wash and dry all produce.** Halve **poblanos** lengthwise; remove stems and seeds. Drizzle each half with **oil**; season with **salt** and **pepper**. Place on a baking sheet and roast on middle rack until softened, 15-17 minutes.



4 MIX FILLING

Stir cooked **rice** into pan with **veggies** until thoroughly combined. Return pan to medium-high heat. Stir in **1 TBSP butter** (2 TBSP for 4 servings) until melted. Turn off heat. Season with **salt** and **pepper**.



2 COOK RICE & PREP

In a small pot, combine **rice**, **1¼ cups water** (2¼ cups for 4 servings), and a big pinch of **salt**. Bring to a boil; cover and reduce to a low simmer. Cook until tender, 15-18 minutes. Meanwhile, dice **onion** and **tomato**. Zest and quarter **lime** (for 4, zest 1 lime; quarter both). Mince **chili**. In a small bowl, combine **sour cream**, **salt**, **pepper**, and **lime zest** to taste. Add **water** 1 tsp at a time until mixture reaches a drizzling consistency.



5 STUFF & BAKE POBLANOS

Once **poblanos** are roasted, stuff each half with as much **filling** as will fit. Nestle into pan with remaining filling. (**TIP:** If your pan isn't ovenproof, transfer mixture to a small baking dish and arrange stuffed poblanos in there.) Sprinkle poblano halves with **Monterey Jack**. Bake until cheese is melted and slightly crisp at edges, 7-8 minutes.



3 COOK VEGGIES

Heat a large drizzle of **olive oil** in a large, preferably ovenproof, pan over medium-high heat. Add **onion** and cook, stirring occasionally, until slightly softened, 3-4 minutes. Add **stock concentrate**, **Southwest Spice**, half the **tomato**, **2 TBSP water** (¼ cup for 4 servings), **salt**, and **pepper**. Cook, stirring, until softened, 2-3 minutes. Turn off heat.



6 SEASON TOMATO & SERVE

Meanwhile, toss remaining **tomato** in a second small bowl with a squeeze of **lime juice**. Season with **salt** and **pepper**. Divide **filling** and **stuffed poblanos** between plates. Top with **guacamole**, seasoned tomato, **crema**, and **chili** if desired. Serve with remaining **lime wedges** on the side.

BUSTA LIMES

Mix up this zesty crema again to top bowls of chili or loaded nachos.



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