



In your box

3 oz. Black Beans
2 tsp. Fajita Seasoning
½ cup Basmati Rice
3 oz. Shredded Oaxacan Cheese
2 fl. oz. Red Enchilada Sauce
2 Roma Tomatoes
3 Poblano Peppers
2 oz. Sour Cream
¼ oz. Cilantro
1 Lime

*Contains: milk

You will need

Olive Oil, Salt, Cooking Spray
Baking Sheet, Small Pot, 2 Mixing Bowls, Wire-Mesh Strainer



Cheesy Spanish Rice Stuffed Poblanos

with pico de gallo and sour cream

NUTRITION per serving—Calories: 534, Carbohydrates: 64g, Fat: 22g, Protein: 20g, Sodium: 1423mg.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Prep & Cook Time

30-40 min.

Cook Within

7 days

Difficulty Level

Intermediate

Spice Level

Medium

👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- If using fresh produce, thoroughly rinse and pat dry
- Preheat oven to **425 degrees**
- Prepare a baking sheet with foil
- Ingredient(s) used more than once: **cheese, lime juice**



1

Cook the Rice

- Bring a small pot with **rice, seasoning blend, enchilada sauce,** and 1 cup **water** to a boil.
- Reduce to a simmer, cover, and cook until rice is tender, 14-17 minutes.
- Remove from burner and set aside.
- While rice cooks, prepare ingredients.



2

Prepare the Ingredients

- Core **tomatoes** and cut into ½" dice.
- Coarsely chop **cilantro** (no need to stem).
- Halve and juice **lime**.
- Drain **black beans** in a wire-mesh strainer and rinse
- Stem **poblano peppers**, seed, and halve lengthwise. Poblano peppers can vary in spice level; most are mild, but a few can be quite hot. Wash hands and cutting board after prepping.



3

Roast the Peppers

- Place **poblano peppers** on prepared baking sheet, cut side down. Spray with **cooking spray**.
- Roast in hot oven until peppers are tender, but not completely cooked, 10-12 minutes. *Don't worry if peppers char a bit; this adds flavor to the dish.*



4

Fill the Peppers

- In a mixing bowl, combine **rice, 2/3 the cheese** (reserve remaining for topping), **beans, ¼ tsp. salt,** and 1 tsp. **lime juice** (reserve remaining for pico de gallo).
- Carefully, flip **peppers** cut-side up and fill halves evenly with rice-beans mixture. Top with remaining cheese.
- Roast in hot oven until cheese is melted, 5-7 minutes.
- While peppers roast, make pico de gallo.



5

Make Pico de Gallo and Finish Dish

- In another mixing bowl, combine **tomatoes, cilantro, 1 Tbsp. remaining lime juice, 1 tsp. olive oil,** and ¼ tsp. **salt**.
- Plate dish as pictured on front of card, garnishing with pico de gallo and **sour cream**. Bon appétit!