



HOME CHEF

Chili Rellenos Tacos

With Garlic Black Beans



We'll be brief here because you're going to want to start munching on these tacos *muy rapido*. Smoky poblano peppers get the VIP treatment when you give them a lightly battered frying, stuff them into a warm tortilla, and top with cheddar-jack cheese and zesty red enchilada sauce. These tacos, paired with cumin-coriander scented black beans, pack all the flavor you can handle without weighing you down.

OVERVIEW



TIME TO PREPARE



EASY RECIPE



MEDIUM SPICE



DAYS BEST COOKED BY

NUTRITION

Calories: 907
Carbohydrates: 103g
Fat: 40g
Protein: 39g
Sodium: 2258mg
per serving

DIETARY



NUT-FREE

DRINK PAIRING

Tacos in general call for beer or sangria. Grab a glass of Mezcal or mix up our favorite sangria. It calls for a bottle of red wine, 1 cup fresh orange juice, 1 cup fresh pineapple, a sliced orange (peel on!), and a sliced pear.

INGREDIENTS

2 Poblano Peppers
2 Garlic Cloves
1 Lime
14 oz. Canned Black Beans
4 oz. Liquid Egg
¼ Cup White Rice Flour
4 oz. Red Enchilada Sauce
2 tsp. Southwest Seasoning
4 oz. Canola Oil
6 6" Flour Tortillas
3 oz. Cheddar-Jack Cheese,
Shredded

WHAT YOU NEED

Olive Oil
Salt
Pepper

EQUIPMENT

Mixing Bowl
2 Medium Pans

DID YOU KNOW?

Our own blended Southwest Seasoning is 2 parts chili powder and 1 part cumin.



Prepare the Ingredients

Preheat oven to 375 degrees. Thoroughly rinse produce and pat dry. Stem **poblano peppers**, core, halve lengthwise, and slice into ½" wide strips. Mince **garlic**. Halve **lime**. Drain and rinse **black beans**. Combine **liquid egg**, **rice flour**, and half of the **Southwest Seasoning** in a medium mixing bowl and season with a pinch of **salt and pepper**. Set aside for step 3. *Poblano peppers are a mild fresh chile which, when dried, are called Ancho chiles.*



Cook the Beans

In a medium pan, heat 1 tsp. **olive oil** over medium-high heat. Add **garlic** and cook until aromatic, about 30 seconds. Add **black beans**, half the **enchilada sauce**, and the other half of the **Southwest Seasoning** and cook 5 minutes until warmed through. Transfer to a bowl, cover, and set aside. Wipe pan clean.



Batter and Cook Peppers

Coat **poblano peppers** completely with batter made in step 1. In a medium pan, heat **canola oil** over medium-high heat. Oil is ready when a bit of batter dropped into oil bubbles gently. If nothing happens, allow more time to heat. If it pops and bubbles aggressively, turn down the heat. Working in two batches, use a slotted spoon to carefully place battered **peppers** into oil (laying away from you) and cook for 2 minutes, or until golden brown. Transfer to a paper towel-lined plate.



Warm Tortillas and Warm the Sauce

Wrap **tortillas** in foil, place on oven rack, and bake 5 minutes. In same pan used for beans, place remaining **enchilada sauce** over medium heat and warm 5 minutes, or microwave in a bowl for 1 minute.



Plate the Dish

Place a serving of **beans** on 2 plates. Evenly distribute **fried peppers** between all 6 **tortillas**. Top off with **shredded cheese**, **enchilada sauce**, and a squeeze of **lime**.