



In your box

- ¼ oz. Cilantro
- 2 Poblano Peppers
- 5 oz. Corn Kernels
- 1 Beefsteak Tomato
- 1 Lime
- ¾ cup Jasmine Rice
- 1 Tbsp. Taco Seasoning
- 2 oz. Shredded Cheddar Cheese
- 1 oz. Sour Cream
- ½ oz. Crispy Jalapeños

CONTAINS milk, wheat

2 Servings Shown

Chile Rellenos Rice Casserole

with poblano peppers and cheddar cheese

NUTRITION per serving—Calories: 601, Carbohydrates: 93g, Fat: 19g, Protein: 17g, Sodium: 1344mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time
40-50 min.

Cook Within
7 days

Difficulty Level 
Easy

Spice Level 
Medium



🕒 You will need

Olive Oil, Salt, Pepper, Cooking Spray
Baking Sheet, Medium Oven-Safe Pan, Mixing Bowl

👑 Before you cook

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

- Preheat the broiler
- Thoroughly rinse produce and pat dry
- Prepare a baking sheet with foil and cooking spray
- Ingredient(s) used more than once: **cilantro**



1

Broil the Corn and Poblanos

- Place **poblano peppers** and **corn** on separate halves of prepared baking sheet. Coat both with ½ tsp. **olive oil**. Spread corn into a single layer.
- Broil in hot broiler until poblano skin is blistered and corn is browned, flipping poblanos and stirring corn every few minutes, 10–12 minutes.
- Remove from oven and set poblanos aside to cool.
- Reduce oven temperature to 400 degrees.
- While peppers and corn broil, prepare ingredients.



2

Prepare the Ingredients

- Core **tomato** and cut into ½” dice.
- Zest **lime**, halve, and juice.
- Mince **cilantro** (no need to stem).



3

Cook the Rice

- Place a medium oven-safe pan over medium-high heat and add 1 tsp. **olive oil**. *You may also use a cast iron skillet.*
- Add **rice**, **taco seasoning**, and ½ tsp. **salt** to hot pan. Stir in 1½ cups **water** and bring to a simmer.
- Cover and place pan in hot oven. Cook until rice is tender, 18–20 minutes.
- While rice cooks, make salsa.



4

Make the Salsa

- In a mixing bowl, combine **tomato**, **corn**, 2 tsp. **lime juice**, 1 tsp. **lime zest**, half the **cilantro** (reserve remaining for rice), ¼ tsp. **salt** and a pinch of **pepper**.
- Set aside.



5

Finish the Casserole

- Carefully, place a dry towel or pot holder around handle of pan containing rice. *Handle will be very hot!*
- Remove seeds from cooled **poblanos** and slice into thin strips.
- Stir poblano strips, half the **cheese**, and remaining **cilantro** into rice. Top with remaining cheese and return pan to hot oven. Bake until cheese is melted, 4–5 minutes.
- Top **casserole** with **sour cream**, **crispy jalapeños**, and **salsa**. (Taste crispy jalapeños before you add them to casserole. They are spicy!)
- Serve family-style. Bon appétit!