



#### In your box

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



## Cheesy Spanish Rice Stuffed Poblanos

with pico de gallo and sour cream

NUTRITION per serving—Calories: 545, Carbohydrates: 66g, Fat: 22g, Protein: 21g, Sodium: 1438mg.  
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time  
30-40 min.

Cook Within  
7 days

Difficulty Level ● ● ●  
Intermediate

Spice Level ● ● ● ●  
Medium

## ① You will need

Olive Oil, Salt, Cooking Spray  
Baking Sheet, Small Pot, 2 Mixing Bowls

## 👑 Before you cook

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

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



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### 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.



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### Prepare the Ingredients

- Core **tomatoes** and cut into ½" dice.
- Coarsely chop **cilantro** (no need to stem).
- Halve and juice **lime**.
- Rinse and drain **beans**.
- 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.*



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### 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.*



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### Fill the Peppers

- In a mixing bowl, combine **rice**, ½ 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 distribute rice-beans mixture evenly among halves. Top with remaining cheese.
- Roast in hot oven until cheese is melted, 5-7 minutes.
- While peppers roast, make pico de gallo.



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### 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!