

Chiles Rellenos

with Spiced Tamarind Rice & Queso Fresco

Chiles rellenos are a classic Mexican dish traditionally consisting of fresh, mild poblano peppers stuffed with a savory filling. Though modern versions are often coated in eggs or deep fried, we're opting for a simple, roasted preparation. Ours are stuffed with rice, traditional herbs, pepitas, raisins and just a hint of tamarind. Though tamarind isn't native to Mexico (it was only introduced there in the 16th Century), its incredible flavor made it an integral part of certain regional Mexican cuisines. Here, it brings a unique tartness to this classic.



Ingredients

- ½ Cup Long Grain White Rice
- 4 Ounces Queso Fresco
- 2 Poblano Peppers
- 1 Red Onion
- 1 Large Bunch Cilantro

Knick Knacks

- 3 Tablespoons Mexican Crema
- 2 Tablespoons Pepitas
- 2 Tablespoons Tomato Paste
- ¼ Cup Raisins
- ¼ Cup Tamarind Concentrate
- 1 Tablespoon Fiesta Spice Blend

(Smoked Paprika, Ancho Chile Powder, Cumin, Coriander, Garlic Powder, Mexican Oregano, Cocoa Powder & Ground Cinnamon)

Makes 2 Servings

About 540 Calories Per Serving

Cooking Time: 25 to 35 minutes



1



Cook the rice:

In a medium pot, combine the **rice**, a **big pinch of salt** and **1 cup of water**. Heat to boiling on high. Once boiling, cover and cook 12 to 14 minutes, or until the water has been absorbed and the rice is tender. Remove from heat and fluff the cooked rice with a fork.

2



Prepare the ingredients:

While the rice cooks, preheat the oven to 450°F. Wash and dry the fresh produce. Peel and small dice the onion. Roughly chop the cilantro. Thinly slice half the queso fresco into planks; crumble the other half. Cut the poblano peppers in half lengthwise; remove and discard the stems, ribs and seeds, washing your hands and work surface immediately afterwards.

3



Start the filling:

In a large pot, heat 2 teaspoons of olive oil on medium-high until hot. Add the **onion** and **spice blend**. Cook, stirring occasionally, 2 to 3 minutes, or until softened and fragrant. Add the **tomato paste** and **pepitas**. Cook, stirring frequently, 1 to 2 minutes, or until the tomato paste is dark red and fragrant.

4



Finish the filling:

Add the **raisins**, **tamarind concentrate** and $\frac{1}{4}$ **cup of water** to the pot of filling; season with salt and pepper. Cook, stirring frequently, 30 seconds to 1 minute, or until thoroughly combined. Add the **cooked rice**, **sliced queso fresco** and **half the cilantro**; season with salt and pepper to taste. Cook, stirring frequently, 30 seconds to 1 minute, or until thoroughly combined. Remove from heat.

5



Stuff & bake the peppers:

Stuff each **poblano pepper half** with as much of the **filling** as possible (you may have extra filling). Place in a baking dish; sprinkle with the **crumbled queso fresco**. Bake 18 to 20 minutes, or until the peppers are tender and the cheese has melted. Remove from the oven.

6



Plate your dish:

Divide the **baked peppers** between 2 dishes. Top with the **remaining cilantro** and **Mexican crema**. Serve with any **remaining filling** on the side. Enjoy!