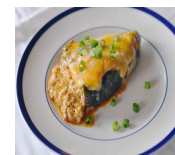


Beefy and Cheesy Chile Rellenos Recipe: My Way

Want to know how I make Beefy, Cheesy Chile Rellenos? well, today I will share my way of making Beefy and Cheesy Chile Rellenos that you will love for sure. One of my favorite Mexican dishes is Beefy, Cheesy Chile Rellenos and I often rate a Mexican restaurant based on how good theirs are. You can find them stuffed with anything from cheese to meat and even with a savory mixture of vegetables. Traditionally they are dredged in some sort of flour mixture or batter and fried. My recipe twist is to just char the peppers and give them a nice roasted flavor rather than frying them. Then I stuff them with a flavorful filling loaded with lots of lean ground beef and a green chile cheese sauce.

INGREDIENTS

- 6 Poblano Peppers
- 1½ lbs lean ground beef
- 1 tbsp Extra Virgin Olive Oil
- 1 tbsp salt
- ½ tsp black pepper
- 1 large yellow onion, chopped
- 1 tbsp Chile in Adobo Sauce
- 2 tbsp Chile Powder
- 2 tsp ground cumin
- 1 tbsp sugar
- 1 can Mild Red Enchilada Sauce
- 4 tbsp Butter
- ¼ cup all purpose Flour
- 2 cups milk
- 1-8 oz package shredded or crumbled Mixed Mexican Cheese
- 1-4 oz can chopped Green Chiles
- ½ cup Sharp Cheddar Cheese, shredded
- 2 green onions, sliced



INSTRUCTIONS

1. Cut the tops off of the Poblano Peppers and clean out seeds and membranes
2. Place on a baking sheet that has been sprayed with cooking spray or coated with a tsp of olive oil
3. Place oven rack or shelf in oven 6 inches from top. Preheat the oven to broil. Broil the peppers for 15-20 minutes, turning until all sides are charred and peppers are soft
4. Remove from oven and place in a plastic ziploc or paper bag for 10 minutes. Remove peppers from bag and peel the charred skins off. Place peppers on a plate. Set aside to cool
5. Add ground beef, salt and pepper and cook for 5-7 minutes until browned
6. Add chile powder, cumin, adobo sauce, and sugar. Cook for 2-3 minutes. Add ¼ cup enchilada sauce and cook for 5 more minutes until sauce is reduced. Turn off heat and set aside
7. In a separate sauce pan, melt butter over medium heat
8. Whisk in flour. Cook until mixture bubbles. Cook for 1 minute, whisking constantly.
9. Heat milk in the microwave for 1-1½ minutes but do not boil
10. Slowly pour heated milk into butter and flour mixture. Cook until thick and bubbly about 1-2 minutes. Season with salt and pepper to taste
11. Remove from heat and stir in shredded Mexican cheese. Stir until melted. Stir in chopped green chiles. Mix half of cheese sauce into ground beef mixture
12. In a 7" by 11" baking pan, pour half of remaining enchilada sauce
13. Stuff Poblano peppers with beef and cheese mixture. Make sure filling goes all the way to the bottom tip of the pepper. Place in baking dish
14. If the pepper splits when stuffing, just fill and place split side down in the baking dish
15. Pour remaining enchilada sauce over peppers and finish by topping with remaining cheese sauce, and the shredded cheddar cheese
16. Bake for 20-25 minutes until bubbly
17. Garnish with green onions

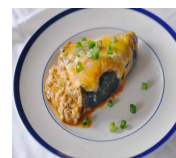
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