

## Chile Relleno Burrito

This is our quick-to-table take on classic Mexican chiles rellenos. Roasted mild poblano peppers are enveloped with two different cheeses and protein-rich black beans, and then topped with spicy salsa before being wrapped up in a warm tortilla. (Fair warning for the spice adverse: this dinner has a little kick.)

**30** *Minutes to the Table*

**15** *Minutes Hands On*

**2 Whisks** *Easy*

### Getting Organized

#### EQUIPMENT

Baking Sheet  
Casserole Dish  
Saucepan

#### FROM YOUR PANTRY

Olive Oil  
Salt & Pepper

#### 5 MEEZ CONTAINERS

Poblano Peppers  
Flour Tortillas  
Spiced Beans  
Mozzarella & Pepper  
Jack  
Tomatillo Salsa

### Make The Meal Your Own

**If you're making the carb conscious version**, we've sent you cauliflower "rice" instead of the tortillas, reducing the **carbs per serving to 39g**. In step 2, place the cauliflower next to the poblanos on the baking sheet and cook for the same amount of time. In step 4, stuff the poblano halves with a little cheese, then the cauliflower, then beans, more cheese and the Tomatillo Salsa

**If you're making the gluten-free version**, we've given you corn tortillas for tacos. Follow the instructions up through step 3 and then, instead of rolling a burrito, fill the tortillas like tacos.

### Good To Know

**Health snapshot per serving** – 555 Calories, 21g Fat, 27g Protein, 68g Carbs, 18 Smart Points

**Lightened up snapshot** – 390 Calories, 15 g Fat and 16 SmartPoints with no tortillas – you'll be making stuffed peppers, instead.

**Have questions?** The dinner hotline is standing by from 5 to 8 pm at 773.916.6339.

INGREDIENTS: Poblano Peppers, Black Beans, Tomatillos, Flour Tortillas, Pepper Jack Cheese, Mozzarella Cheese, Cream Cheese, Lime, Cilantro, Jalapeno, Spices

*meez* meals

### 1. Roast the Poblano Peppers and Heat the Tortillas

Set your oven to broil.

Spray or lightly brush the **Poblano Peppers** with olive oil and place in a casserole dish, skin side up. Cook on a rack that is a few inches away from the broiler until the peppers soften, about 5 to 7 minutes. Remove from the oven and set aside.

Put the **Flour Tortillas** on a baking sheet and then put into the oven on a lower rack. Heat them until they soften, about 3 minutes.

Remove the baking sheet and lower the oven temperature to 375

### 2. Heat the Beans

While the tortillas are cooking, heat 1 Tbsp olive oil in a saucepan over medium-high heat. When the oil is hot, add the **Spiced Beans** and 3 Tbsp water. Heat, stirring frequently, until warm about 3 to 5 minutes. Remove from the heat and set aside.

### 3. Make the Burritos

Sprinkle half of the **Mozzarella & Pepper Jack** in the center of one of the tortillas, followed by half of the poblano peppers, half the beans, and half the **Tomatillo Salsa**.

Roll the burrito by folding in the sides, pulling the bottom up over the filling and rolling forward to seal. You want a compact bundle, so keep the tortilla wrapped tightly around the filling. Repeat for the other tortilla and remaining fillings.

Place the burritos in the casserole dish, seam side down, and bake until lightly browned on the outside, about 5 to 10 minutes. Enjoy!

Instructions for two servings.

**Meez Meals \* 1459 N. Elmwood Avenue \* Evanston \* Illinois**