

Chiles En Nogada

Nogada sauce may be the best-kept secret in Mexican cooking. It's a velvety almond sauce with a hint of cinnamon and nutmeg that is pure magic. We're serving it over roasted poblano peppers, butternut squash and quinoa with an amazing Pomegranate Glaze the whole family will love.

45 *Minutes to the Table*

25 *Minutes Hands On*

1 Whisk *Super Easy*

Getting Organized

EQUIPMENT

Large Saucepan
Casserole Dish
Large Mixing Bowl

FROM YOUR PANTRY

Olive Oil
Salt & Pepper

6 MEEZ CONTAINERS

Poblano Peppers &
Butternut Squash
Quinoa
Bell Peppers
Pomegranate Glaze
Nogada Sauce
Toasted Almonds

Good to Know

Health snapshot per serving – 735 Calories, 10g Protein, 50g Fat, 70g Carbs, 28 Freestyle Points.

Lightened Up Health snapshot per serving – 585 Calories, 39g Fat, 57g Carbs, 22 Freestyle Points with $\frac{3}{4}$ of the sauce and glaze.

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

INGREDIENTS: Poblano Peppers, Butternut Squash, Quinoa, Bell Peppers, Almonds, Pomegranate, Lime, Brown Sugar, Cream, Sour Cream, Cinnamon, Nutmeg.

meez *meals*

1. **Getting Organized**

Preheat your oven to 400 degrees and bring a large saucepan of water to boil over high heat.

2. **Cook the Quinoa**

Place the **Quinoa** in the boiling water and cook until the kernels are al dente, about 6 to 8 minutes. Drain and set aside for step 5.

3. **Cook the Poblanos and Squash**

While the quinoa is cooking, place the **Poblano Peppers & Butternut Squash** (package with the dark green peppers) in a casserole dish, drizzle with olive oil salt and pepper and toss. Bake until the edges start to char, about 10 to 15 minutes. Top with the cooked quinoa.

4. **Prepare the Bell Peppers and Sauce**

While the poblanos and squash are baking, mix the **Bell Peppers** (package with the red and yellow peppers) and **Nogada Sauce** in a large mixing bowl until the peppers are well coated. Spread over the peppers and quinoa, making sure to spread to the edges of the casserole dish.

5. **Put It All Together**

Bake until sauce is bubbly and starting to brown, about 15 to 20 minutes. Top with the **Toasted Almonds** and bake for another 2 minutes. Remove from the oven and let cool for at least 5 minutes.

Drizzle the **Pomegranate Glaze** on top and enjoy!

Instructions for two servings.

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