



Beef Chile Relleno Casserole

with Guacamole & Homemade Tortilla Chips

| This recipe is customized with ground beef.



1,5h



2 Servings

What we send

- 3 poblano peppers
- 1 yellow onion
- ¼ oz fresh cilantro
- 6 (6-inch) corn tortillas
- 8 oz can tomato sauce
- 5 oz corn
- ¼ oz ground cumin
- 10 oz pkg grass-fed ground beef
- 2 (2 oz) shredded cheddar-jack blend ⁷
- 2 (1 oz) sour cream ⁷
- 2 oz guacamole

What you need

- 2 large eggs ³
- kosher salt & ground pepper
- butter ⁷
- sugar
- neutral oil

Tools

- rimmed baking sheet
- hand-held electric mixer
- medium ovenproof skillet (preferably cast-iron)
- medium skillet

Allergens

Egg (3), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1140kcal, Fat 69g, Carbs 64g, Protein 58g



1. Broil peppers

Preheat broiler with a rack in the upper third. Place **poblano peppers** on a rimmed baking sheet and broil on upper oven rack until skin is blackened and charred all over, turning peppers halfway through, about 10 minutes total. Transfer peppers to a medium bowl and immediately cover with plastic wrap. Set peppers aside to steam for 15 minutes. Preheat oven to 350°F.



4. Build sauce

Melt **1 tablespoon butter** in same skillet over medium-high heat. Add **sliced onions** and cook until softened, about 5 minutes. Add **cilantro stems, tomato sauce, corn, 2 teaspoons cumin**, and a **pinch of sugar**. Cook until slightly reduced, 3 minutes.

Peel and discard skin from **peppers**, then tear peppers in half lengthwise; discard stems and seeds.



2. Prep ingredients

Halve and thinly slice **onion**; finely chop 1 tablespoon of the onions. Pick **cilantro leaves** from **stems**; thinly slice stems. Halve **3 tortillas** (save rest); stack and thinly slice into ¼-inch wide strips.

Combine **2 large eggs** and a **pinch of salt** in a medium bowl. Whip with an electric mixer until thick, lightened in color, and doubled in volume.



5. Assemble & bake casserole

Transfer **half of the sauce** from skillet to a small bowl. Spread sauce in skillet in an even layer; top with **peppers** and **beef**. Sprinkle with **⅔ of the cheese**. Spread remaining sauce over top. Gently spread **egg batter** evenly over top, then sprinkle with remaining cheese.

Bake on upper oven rack until golden brown, crisp, and **beef** is cooked through, 35–45 minutes.



3. Brown beef

Heat **1 tablespoon oil** in a medium ovenproof skillet (preferably cast-iron) over medium-high. Add **beef** and a **pinch of salt**; cook, breaking up into smaller pieces, until browned, about 3 minutes (it won't be cooked through). Transfer to a plate and drain off any excess fat.






6. Fry tortillas & serve

Heat **¼ inch oil** in a 2nd medium skillet over medium-high until shimmering. Add **tortillas**; fry, stirring occasionally, until golden brown and crisp, 3–5 minutes. Use a slotted spoon to transfer to a paper towel-lined plate. Sprinkle with **salt**.

Let **casserole** rest 5 minutes before serving. Top with **tortillas, sour cream, guacamole, chopped onions**, and **cilantro leaves**. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

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