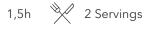
MARLEY SPOON



Chile Relleno Casserole

with Guacamole & Homemade Tortilla Chips





Chile Relleno is a popular dish in Mexican cuisine, originating from Puebla, made with stuffed poblano peppers dipped in egg and fried until golden and crisp. Our spin channels the flavor into a comforting casserole! We layer roasted peppers, cumin-spiced tomato sauce, sweet corn, and onions and top it off with fluffy eggs and melted cheese. Crispy tortilla strips on top give this warming casserole a delightfully crunchy bite.

What we send

- 3 poblano peppers
- 1 yellow onion
- 1/4 oz fresh cilantro
- 6 (6-inch) corn tortillas
- 8 oz tomato sauce
- 5 oz corn
- 1/4 oz ground cumin
- · 2 (2 oz) shredded cheddariack blend ⁷
- 2 (1 oz) sour cream 7
- 2 oz quacamole

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 840kcal, Fat 53q, Carbs 67q, Protein 30a



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. Assemble & bake casserole

Transfer half of the sauce from skillet to a small bowl. Spread sauce in skillet to an even layer, then top with **peppers** and sprinkle with 3/3 of the cheese. Spread remaining sauce over top of cheese. Gently spread **egg batter** evenly over top layer of sauce, then sprinkle with remaining cheese. Bake casserole on upper oven rack until golden brown and crisp, 35-45 minutes.



2. Prep ingredients

Halve and thinly slice all of the onion; finely chop 1 tablespoon of the sliced onions. Pick cilantro leaves from stems: thinly slice stems. Halve 3 tortillas (save rest); stack, then thinly slice into 1/4-inch wide strips. Combine 2 large eggs and a pinch of salt in a medium bowl. Whip with an electric mixer until eggs are thick, lightened in color, and doubled in volume.



3. Build sauce

Melt 1 tablespoon butter in a medium ovenproof skillet (preferably cast-iron) 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.



5. Fry tortilla chips

Meanwhile, heat 1/4 inch oil in a 2nd medium skillet over medium-high until shimmering. Carefully, add tortilla strips (they should sizzle vigorously) and fry, stirring occasionally, until golden brown and crisp, 3-5 minutes (watch closely). Use a slotted spoon to transfer to a paper towel-lined plate, then sprinkle tortilla strips with salt.



6. Finish & serve

Let **casserole** rest for 5 minutes before serving. Top casserole with tortilla strips and dollops of sour cream and guacamole. Sprinkle chopped onions over top and garnish with whole cilantro leaves. Enjoy!