

Easy Stuffed Poblanos



Prep/Total Time : 25 Minutes

Serves In : Dinner, Lunch

Description :

Savor the flavors of our Easy Stuffed Poblanos! Packed with Italian turkey sausage, lean ground beef, and Spanish rice, all stuffed into tender poblano peppers. Topped with zesty enchilada sauce and a melted Mexican cheese blend for a mouthwatering finish. Try it today for a tasty sensation that's sure to delight!

Ingredients :

- 1/2 pound Italian turkey sausage links, casings removed

- 1/2 pound lean ground beef (90% lean)
- 1 package (8.8 ounces) ready-to-serve Spanish rice
- 4 large poblano peppers
- 1 cup enchilada sauce
- 1/2 cup shredded Mexican cheese blend
- Minced fresh cilantro, optional

Directions :

- Preheat broiler. In a large skillet, cook turkey and beef over medium heat until no longer pink, 5-7 minutes, breaking into crumbles; drain.
- Prepare rice according to package directions. Add rice to meat mixture.
- Cut peppers lengthwise in half; remove seeds. Place on a foil-lined 15x10x1-in. baking pan, cut side down. Broil 4 in. from heat until skins blister, about 5 minutes. With tongs, turn peppers.
- Fill with turkey mixture; top with enchilada sauce and sprinkle with cheese. Broil until cheese is melted, 1-2 minutes longer. If desired, top with cilantro.