

## CAJUN MUSHROOM STUFFED HATCH CHILES

Featuring our **Boom Bayou Boom** seasoning

6 servings | Total Time: 1 hour

### RECIPE

- 6 hatch chiles, halved lengthwise and seeded
- 2 Tbsp olive oil
- 1 small onion, diced
- 2 cloves garlic, minced
- 8 oz oyster mushrooms, roughly chopped
- (1) 14.5 oz can of fire roasted diced tomatoes
- (1) 15 oz can of black beans, drained and rinsed
- 1 cup cooked rice
- 2 tsp **Boom Bayou Boom** Cajun Seasoning
- Chopped green onions for garnish

### PREPARATION

#### STEP 1

Preheat the oven to 400°F. Grease a baking dish with nonstick cooking spray.

#### STEP 2

In a skillet over medium-high heat, warm the olive oil. Sauté the onions until translucent for about 3-4 minutes.

#### STEP 3

Add the garlic and oyster mushrooms to the skillet and cook for 4-5 more minutes.

#### STEP 4

Stir in the fire roasted tomatoes, black beans, rice and **Boom Bayou Boom** seasoning. Cook for approximately 2-3 minutes until heated through.

#### STEP 6

Top the hatch chile with a generous amount of Monterey Jack cheese.

#### STEP 7

Transfer to the prepared baking dish and bake for 15 minutes until hatch chiles are tender and cheese is melted.

#### STEP 8

Garnish your delicious Hatch Chiles with chopped green onions and enjoy!

#### STEP 5

Divide the mushroom mixture evenly among the halved and seeded hatch chiles.

## NUTRITION FACTS

PER SERVING, BASED ON 6 SERVINGS

CALORIES	518
TOTAL FAT	14g
SATURATED FAT	-
TRANS FAT	0g
CHOLESTEROL	-
SODIUM	-
TOTAL CARBOHYDRATES	71g
DIETARY FIBER	-
SUGARS	-
PROTEIN	18g