

STUFFED GREEN CHILE

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Aaahhhh...Fresh Chile Harvest is HERE!! For the 30-45 days of harvest before the first freeze, we are able to ship FRESH Chile around the United States for all to enjoy Authentic New Mexican Chile.

And to celebrate - our recipe today is going to use some Fresh Chile!

Green Chile is often used all diced up and mixed in - but not this time. Today, we are stuffing the Green Chile with a delicious meat mixture for a healthy combination.

Serve this at a get together, or for your family. Green chile lovers are certain to enjoy.

This recipe is modified from Couple in the Kitchen

Ingredients:

- 4 New Mexican Connection Fresh Green Chiles
- 1 tbsp oil
- ½ onion, diced
- 1 lb lean ground turkey
- 2 tbsp of Chipotle Hot Sauce
- 1 tsp cumin
- 1 tbsp diced cilantro
- ½ tsp paprika
- 1 cup monterrey Jack cheese
- Additional cilantro for garnish

Directions

1. Preheat your grill to 400 degrees or turn on your broiler in your oven
2. Cut a slice down each chile and use a spoon or other utensil to remove the seeds
3. Grill or broil them until the skin starts to blister and char
4. Remove them from the grill
5. In a skillet, heat up the oil and add the diced onion.
6. After the onion is softened, add the ground turkey, hot sauce, spices, and chopped cilantro.
7. Cook until the turkey is completely cooked through
8. Using a spoon, stuff the meat mixture into the hatch chiles
9. Top with cheese and broil for a few minutes until the cheese starts to bubble and brown
10. Sprinkle them with fresh cilantro for garnish.