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Dawley Farm Village
at the Roundabout
cooksbak.com

Rice and Bean Stuffed Bell Peppers with Green Chile Queso

Serves 4 - 6

Creamy pinto beans and flavorful rice are scooped into peppers and baked into convenient portions in this stuffed bell pepper recipe. Spicy, creamy green chile queso is slathered on top for extra flavor. Garnished with cilantro and lime, and served with chips, this meal is sure to satisfy!

Stuffed Pepper Ingredients:

1 tablespoon unsalted butter
1 cup uncooked white rice
2-3/4 cups vegetable stock, divided
1/4 cup cilantro, finely minced
1 lime, zested and juiced
2 tablespoons extra virgin olive oil, divided
4 bell peppers (red, yellow, green, or orange)
3 cloves garlic, minced
1 medium yellow onion, diced
2 tablespoons tomato paste
1/2 teaspoon cumin
1/4 teaspoon smoked paprika
1/2 teaspoon Kosher salt
1/8 teaspoon pepper
1 can (15 oz) pinto beans, drained and rinsed
1 cup frozen corn, thawed

Chile Queso Ingredients:

1 tablespoon butter
1 clove garlic, minced
1 tablespoon flour
1 serrano pepper, minced (seeds and ribs removed)
1 can (4 oz) green chiles, drained
1/4 teaspoon Kosher salt
1 cup half-n-half
8 oz white cheddar cheese, grated
6 oz Monterey jack cheese, grated

Serve with:

cilantro, lime wedges, chips

Directions:

1. In a medium-sized saucepan with a lid, melt the butter over low heat. Sauté the rice for 3-5 minutes until it begins to smell nutty and looks slightly toasted.
2. Add 2-1/4 cups of the vegetable broth to the pan with the rice. Cover, and bring to a rolling boil. Once boiling, turn the heat to low and simmer for 15-20 minutes, or until the rice grains become tender and the liquid has been absorbed. Remove the pan from the heat and stir in the cilantro and lime zest and juice. Cover to keep warm, and set aside.
3. Meanwhile, preheat the oven to 350°F. Wash, dry, and halve the peppers. Remove the seeds and the white membranes.
4. Place the peppers, cut side down, in a 9 x 13 baking dish, brush them with 1 tablespoon olive oil and bake for 15-20 minutes until they have softened. Remove from the oven and set aside.
5. Meanwhile in a lidded saucepan over medium heat, heat 1 tablespoon olive oil. Cook the garlic and onion, stirring occasionally until softened, about 5-7 minutes. Stir in the tomato paste, cumin, smoked paprika, salt, and pepper and continue to cook for an additional 2-3 minutes, and until fragrant. Add the pinto beans, the remaining 1/2 cup of stock, and the corn. Cover, and simmer for about 5 minutes to allow the flavors to combine. Remove from heat.
6. Stir the rice into the bean mixture until combined, then scoop the mix into the peppers filling them as much as possible. Cover the dish with aluminum foil and bake for about 10-15 minutes.
7. Meanwhile, make the chile queso. In a saucepan, heat the butter. Add 1 clove garlic and cook for 2-3 minutes, or until fragrant. Sprinkle in the flour and cook, stirring for another 2-3 minutes until the flour is incorporated. Add the serrano pepper and cook until softened, another 2-3 minutes. Add the green chiles and the salt; cook for another minute. Add the half-n-half. Gradually stir in the grated cheeses, a little at a time, until all of the cheeses are melted. Keep the queso warm until the peppers are ready. Drizzle the queso on top of the peppers just before serving. Serve any extra queso on the side with chips.
Eat immediately!