

Chiles Rellano



FOODSERVICE

SERVING SIZE: 6

Ingredients

- 6 each Poblano Peppers
- 1 pound Ground Beef 85%
- 1 cup Diced Onion
- 1 tablespoon Minced Garlic
- 2 cups **Furmano's Chili Beans in Sauce**
- 1 teaspoon Salt
- 1 1/2 cups Monterey Jack Cheese
- 1 3/4 pints **Furmano's Chunky Crushed Tomatoes**
- 2 teaspoons Minced Garlic
- 2 teaspoons Crushed Red Pepper Flakes
- 1 teaspoon Dry Oregano

In This Recipe



Chili Beans In Sauce

Preparation

1. In a large pan over medium high heat, brown Ground Beef.
2. Next add Onions and saute until translucent then add Garlic. Saute for 2 minutes.
3. Add Furmano's Chili Beans in Sauce and Salt. Heat to 165* and set aside.
4. In a seperate pan over medium heat, add Furmano's Chunky Crushed Tomatoes, Garlic, Red Pepper Flakes, and Dried Oregano. Heat to 165*.
5. Preheat oven to 400*.
6. Fill roasted and seeded Poblano Peppers with the Ground Beef and Chili Bean Mixture. Top with Shredded Monterey Jack Cheese.
7. Place Chilies in oven and roast for 35 minutes until cheese has melted and began to brown.
8. Top with Red Chili Sauce and serve