

Recipes

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Poblano Rice

Serves 1

Ingredients:

5 each Roasted Poblano Peppers , peeled and seeded

2.5 cups Half & Half

2 cups Water

2 cups Long Grain White Rice

2 tsp. Kosher Salt

Directions:

- 1. In food processor, pulse roasted poblano peppers until pureed; reserve.
- 2. Meanwhile heat cream and water in sauce pan until just boiling, transfer mixture to 4-inch half hotel pan and add rice, salt, and reserved poblano peppers. Cover with foil and bake for 20 to 30 minutes or until rice is tender. Hold warm.