



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.