- Easy Restaurant Style Salsa Recipe
- Chicken, Black Bean, and Spinach Enchiladas
- Roasted Tomatillo Guacamole Recipe

> *What birthday traditions do you have in your family?*

Shredded Beef, Black Bean and Quinoa Stuffed Poblanos



YIELD: serves 6

Ingredients:

For the Shredded Beef
1 recipe Shredded Tex-Mex Crock-Pot Chicken (subbing your preferred cut of beef roast)
2 tablespoons tomato paste

For the Filling:
1/2 cup quinoa
1 can Bush's Brand Black Beans
1 cup frozen corn
2 tablespoons chopped cilantro
1/4 cup of your favorite salsa - I used homemade roasted salsa verde
salt, pepper, cumin, and chili powder - to taste

4 - 6 poblano peppers, depending on the size
Shredded Mexican Cheese Blend

Directions:

For the Filling:

Prepare the shredded beef according to the directions of the Shredded Tex-Mex Crock-Pot Chicken - substitute your preferred cut of beef roast, trimmed of excess fat and adding the tomato paste. This can be done a day in advance and refrigerated, or longer if you store the shredded, cooked beef in the freezer.

Cook the quinoa according to package instructions. After cooking, combine the shredded beef, beans, corn, cilantro, salsa verde, and seasonings. Set aside.

For the Peppers:

Preheat the oven to 375 degrees F. Wash and dry the peppers. Coat all sides with olive oil and place on a greased baking sheet or in a greased oven save cast iron skillet.

Place the peppers in the oven with the rack in the second position from the top. Turn the broiler on and broil, turning every few minutes, until the peppers are browned and blistered on all sides.

Remove from the oven, let cool. When cool enough to handle, slice the peppers in half lengthwise and remove the sides.

Fill each pepper half with 1/4 - 1/2 cup of filling, depending on the size of the pepper. Top with a sprinkling of Mexican cheese blend. Return the peppers to the baking pan, cheese side up, and bake at 375 degrees F until the cheese is melted.

Garnish, if desired, with additional cilantro, chopped onion, and/or lime wedges.

Notes:

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