Roasted Poblano Rice Pilaf

Serves 6 to 8 | Active Time: 45 minutes | Total Time: 1 hour

Step 1: Cooking the Pilaf

- 3 poblano peppers, charred, peeled and diced*
- 1 lrg onion, diced
- 4 cloves garlic, minced
- 2 cups long-grain white rice
- 1 jalapeño, deseeded and minced
- oil, as needed
- sea salt, to taste
- 2 3/4 to 3 cups dark stock*
- Cashew Sour Cream, optional

Note: For the poblano peppers, they can be prepped ahead or they can be prepped as the rice cooks. To prepare the poblanos, char them over an open flame and then place them into a bowl and cover with plastic wrap. Once cool enough to handle, peel off the charred skin and dice.

To start the dish, heat a large frypan over medium-high heat. Once hot, add a bit of oil, followed by the onions and a good pinch of salt. Sauté the onions until they become translucent and golden brown. Next, add the garlic and rice and stir to combine. Stir frequently and continue to fry the rice until it starts to brown.

Next, add the minced jalapeño and stir to combine. Lastly, add the stock. Note: For this rice, we like to use a Beefless Beef stock for added color and for the flavor it adds; however, any flavorful vegetable stock will do. Alternatively, you can make your own quick stock using this Faux Chicken Bouillon Powder or use this delicious Mushroom Stock.

Bring the liquid to a gentle boil, reduce the heat to low, cover, and let cook for 20 minutes or so. Note: The amount of stock and the time needed will depend on the rice used — be sure to check the instructions on the packaging.

If desired, serve with Cashew Sour Cream and/or salsa on the side.

Step 2: Finishing the Pilaf

- 1 cup roughly chopped cilantro
- 1/2 cup minced green onions
- 1 jalapeño, deseeded and minced
- sea salt, to taste
- freshly ground black pepper, to taste

Once the rice is done, turn off the heat, stir the rice with a fork, and then recover and let sit for another 10 minutes.

To finish the rice, add the diced poblano peppers, fresh herbs, and jalapeño and taste for seasoning. Serve immediately.