



Cilantro Pesto Beef Baked Chile Rellenos by Chef Joel Carlson

Servings: 10

Cilantro Pesto Beef Filling

2Lbs	Beef Chuck Flap, Cooked, Shredded
2.25 cups	Minor's Cilantro Pesto
3Tbsp	Minor's Farm to Label Beef Base
2qt	Water Boiling
.5 cups	Green Onions, Minced
.5 cups	Red Bell Pepper, Minced
1 cup	Black Beans, Cooked
1.5 cup	Monterey Jack Cheese, Shredded
To taste	Salt and Pepper

Pickled Vegetables

2 cups-2 cobs	Corn, Fresh Kernels, Sliced off Cobb
2 cups	Carrots, Julienned
1 cup	Celery, Diced 1/4"
1 cup	Vinegar, Apple Cider
.5 cup	Water
.5 cup	Sugar
1tsp	Salt
1Tbsp	Fresh Dill, Chopped

Tomato Crema Sauce

12oz	Heavy Whipping Cream
8oz	Minor's Culinary Cram Base
1 Tbsp	Minor's Farm to Label Chicken Base
4oz	Water (Chicken Base)
1 Tbsp	Olive Oil
3 Tbsp	Shallots, Minced
3 Tbsp	Garlic, Fresh, Minced
2 Tbsp	Honey
.25 cup	Lemon Juice, Fresh Squeezed
1 Tbsp	Lime Juice, Fresh Squeezed
1 Cup	Tomato Sauce
1 Tbsp	Hot Sauce
1 tsp	Cumin, Ground
1 tsp	Chili Powder
2 ea	Bay Leaves, Dry
To taste	Salt and Pepper



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Peppers, Topping and Garnish

8-10 ea	Poblano Peppers, Large, Halved, Seeded
1 cup	Panko Bread Crumbs
.25 cup	Unsalted Butter, Soft
.5 cup	Micro Greens, Beet Bulls Blood

Cilantro Pesto Beef Filling Directions

1. Use half cup of Minor's Cilantro Pesto and rub in and marinate beef chuck flaps.
2. Cover and refrigerate minimum of 2 hours.
3. Preheat Convection oven to 400°F.
4. Remove beef from marinade and drain excess marinade
5. Mix Minor's Beef Base and water. Heat medium sized sauté pan and sear beef on all sides.
6. Remove beef and place in 4" half hotel pan.
7. Deglaze pan with beef broth.
8. Fill and cover beef completely with broth. Cover pan with aluminum foil and bake ~3 hours or until beef is tender.
9. Cool beef and shred.
10. Mix beef with remaining filling ingredients without the cheese.
11. Refrigerate aside.

Pickled Vegetable Directions

1. Mix vinegar, sugar, salt, and dill in small sauce pan.
2. Bring to boil and stir until ingredients are mixed.
3. Pour vinegar mix over vegetable and stir vegetables.
4. Cover and refrigerate aside for 24 hours before serving.

Tomato Crema Sauce Directions

1. In medium sized sauce pan heat olive oil and add shallots and garlic.
2. Sauté for 2-3 minutes.
3. Deglaze pan with lemon and lime juice.
4. Add Minor's Chicken Broth, heavy cream, Minor's Culinary Cream, tomato sauce, honey and hot sauce.
5. Whisk ingredients together and simmer on medium to low heat.
6. Add cumin, chili powder, and bay leaves.
7. Continue to simmer on low 35-40 minutes.
8. Season to taste.
9. Hold on low heat.

Stuff and Bake Peppers Directions

1. Preheat convection oven to 375°F.
2. Add monterey jack cheese to beef filling and mix.
3. Take halved poblano peppers and lay them flat in a 2" full greased hotel pan.
4. Depending on size of the pepper, stuff each pepper with half a cup of filling.
5. Mix panko bread crumbs and softened butter and top peppers with approximately a tablespoon of panko mix.
6. Bake uncovered 35-40 minutes until peppers are tender.

Plating Directions

1. Ladle 2 ounces of Tomato Crema Sauce on bottom of plate.
2. Place 1-2 peppers or an 8 ounce serving on top of sauce.
3. Use slotted spoon to strain liquid and plate 2-3 ounce servings of pickled vegetables next to the stuffed pepper.
4. Garnish with micro greens and serve.