



Cheesy Pork Taco Rice

Oscar · 28/09/2024



Prep Time

15 mins

Difficult

Medium

Servings

1 hr 6 mins

Description

This onepan Mexican dinner cheesy pork taco rice with roasted corn chiles onion and salsa is super quick easy and has fabulous flavor Serve with sour cream

Ingredients

- - 3 poblano peppers
- halved lengthwise - 1 pound ground pork - 1 ½ cups low-sodium chicken broth - 1 cup long-grain rice - 1 large onion
- chopped
- divided - 1 (1 ounce) packet taco seasoning mix - ¼ teaspoon garlic powder - ¼ teaspoon onion powder - 2 tomatoes
- cored and chopped - ½ lime
- zested and juiced - 3 tablespoons chopped cilantro
- divided - salt and ground black pepper to taste - ½ cup frozen roasted corn (such as Trader Joe's®)
- thawed - ¾ cup shredded Cheddar-Monterey Jack cheese blend

Instructions

1. Set oven rack about 6 inches from the heat source and preheat the oven's broiler. Line a baking sheet with aluminum foil. Place poblano peppers
2. cut sides down
3. onto the prepared baking sheet. Cook under the preheated broiler until the skin of the peppers has blackened and blistered
4. about 6 minutes. Wrap peppers in the aluminum foil from the baking sheet. Allow peppers to steam as they cool
5. about 15 minutes. Remove and discard skins and seeds. Chop into bite-size pieces. Reduce oven temperature to 425 degrees F (220 degrees C). Heat a large oven-proof skillet over medium-high heat. Stir in ground pork
6. chicken broth
7. rice
8. 1/2 the onion
9. taco seasoning
10. garlic powder
11. and onion powder. Bring to a boil. Bake
12. covered
13. in the preheated oven until pork is no longer pink and rice is tender
14. about 20 minutes. Combine the remaining onion
15. tomatoes
16. lime zest
17. lime juice
18. and 1 tablespoon cilantro in a small bowl. Season salsa with salt and pepper. Stir the roasted poblano peppers
19. remaining cilantro
20. and corn into the baked pork-rice dish. Sprinkle cheese blend on top; let stand until melted
21. about 2 minutes. Sprinkle the salsa on top.