

# Avocado-Farro Chile Relleno with Jalapeno Cream



FOODSERVICE



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SERVING SIZE: 4

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## Ingredients

- 2 each Jalapeno Peppers
- 1 pint Heavy Cream
- 4 each Roasted Poblano Peppers, peeled and cleaned
- 1 cup **Furmano's Fully Cooked Farro**
- 1 each Avocado
- 1/2 cup Crumbled Queso Fresco
- 2 tablespoons Lime Juice
- 1/4 cup **Furmano's Petite Diced Tomatoes**, Drained
- 1/4 cup **Furmano's Black Beans**, Drained & Rinsed
- 2 teaspoons Fresh Cilantro, chopped
- As Needed Salt

## In This Recipe



Fully Cooked Farro - 24 oz.



Fully Cooked Farro - 96 oz.



Pouch Black Beans in Brine



## Preparation

1. To make Jalapeno Cream, steep Jalapeno Peppers in Heavy Cream, simmering for about 30 minutes or until cream is reduced by half.
2. Puree Jalapeno Cream mixture and set aside.
3. Preheat oven to 400°.
4. In a large bowl, add Farro, Avocado, Queso Fresco, Lime Juice, Petite Diced Tomatoes, Black Beans, Cilantro and Salt. Mix to blend.
5. Fill Roasted Poblano Peppers with the Farro mixture and place in oven.
6. Roast for 20 minutes.
7. Serve topped with Jalapeno Cream.

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