

Shredded beef turns this Mexican favorite into a big meal for your hungry family. A dried chili sauce adds color and deep smoky flavor.

[illegible]

Hours



Servings



42 Cal



Protein

[illegible]

[illegible]

1 beef Blade Chuck Roast Boneless, about 2-1/2 pounds  
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15 dried Guajillo chile peppers, divided  
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[illegible]

[illegible]

8-1/2 cups boiling water, divided

[illegible]



[illegible]

[illegible]

[illegible]

[illegible]

[illegible]

[illegible]

1/2 teaspoon coarse grind black pepper

[illegible]



6 fresh large green Anaheim peppers

[illegible]

[illegible]

[illegible]

[illegible]

[illegible]

1 large ear fresh corn  
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1 large ear fresh corn  
1-1/2 cup reduced-fat shredded pepper jack or Mexican cheese  
blend  
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[illegible]



[illegible]

[illegible]

[illegible]

[illegible]

[illegible]

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[illegible]

1/2 cup shredded carrot

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1/4 cup chopped fresh cilantro

1/4 cup chopped fresh cilantro

1/4 cup chopped fresh cilantro



[illegible]

[illegible]

Sliced ripe olives

[illegible]

[illegible]



# COOKING

1. Remove stems from guajillo peppers; discard seeds. Reserve 3 peppers. Place remaining 12 guajillo peppers in large bowl; cover with 8 cups boiling water. Place bowl or plate on peppers to keep them submerged. Cover; soak at least 30 minutes to rehydrate.

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277. Place Anaheim peppers on grid over medium, ash-covered coals; grill peppers, uncovered 6 to 8 minutes (over medium heat on preheated gas grill, covered 10 to 12 minutes) until pepper skins are charred and blistered. Grill corn, uncovered, 15 to 20 minutes or until tender. Place peppers in large food-safe plastic bag. Close bag; let stand 10 to 12 minutes or until cool enough to handle. Remove and discard skins from peppers. Carefully cut 1 slit lengthwise in pepper, leaving top intact and discarding seeds.

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415. Preheat oven to 400°F. Place roast in medium bowl; shred beef using two forks, discarding pockets of fat as desired. Add 1/3 cup cooking liquid; mix well. Set aside.  
Coat 13 x 9-inch glass baking dish with cooking spray. Cut corn from cob (about 1 cup). Combine cheese, corn, carrot and cilantro in medium bowl; mix well. Divide shredded beef among 6 Anaheim peppers; top with cheese filling. Fold pepper around filling. Place stuffed chiles, side by side in prepared baking dish, nesting chiles together as needed. Bake in 400°F oven 10 to 15 minutes or until internal temperature reaches 165°F and cheese is melted.

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NUTRITION

Serv Size	Calories	Total Fat	Cholest	Sodium	Total Carb	Protein		
6		22g	114mg		32g	39g	1	0

\*The % Daily Value tells you how much of a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Courtesy of BeefItsWhatsForDinner.com