



CHEESY MEXICAN-STYLE BEEF STUFFED PEPPERS

with Guacamole, Pico de Gallo & Sour Cream

INGREDIENTS

4 PERSON | 8 PERSON



1 | 2
Tomato Paste



¾ Cup | 1½ Cups
White Rice



3 | 6
Chicken Stock Concentrates



4 | 8
Green Bell Peppers



3 Cloves | 6 Cloves
Garlic



2 | 4
Limes



20 oz | 40 oz
Ground Beef**



2 TBSP | 4 TBSP
Mexican Spice Blend



½ Cup | 1 Cup
Mexican Cheese Blend
Contains: Milk



½ Cup | 1 Cup
Guacamole



4 oz | 8 oz
Pico De Gallo



3 TBSP | 6 TBSP
Sour Cream
Contains: Milk

2X

This recipe delivers **double our usual number of servings** to feed the entire family! Flip over to learn what to do with any extra helpings.



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!

**In our ongoing effort toward sustainability, we're working on reducing plastic in your order! You may have received 4 servings of protein in one package—rest assured it contains the correct amount.

HELLO

MEXICAN SPICE BLEND

A spice mix that spotlights chili powder and oregano, which add smoky, herbaceous flavor



FAMILY DINNER

Bring the gang together over a wholesome meal everyone will love.

PREP: 10 MIN | COOK: 45 MIN | CALORIES: 800



2X FLAVOR SAVOR

To enjoy this delicious dish again the next day (or the day after), let stuffed peppers cool completely, then refrigerate in an airtight container. Reheat on a microwave-safe plate until warmed through, 2-3 minutes.

BUST OUT

- Small pot
- Slotted spoon
- Baking sheet
- Large bowl
- Large pan
- Small bowl
- Kosher salt
- Black pepper
- Cooking oil (10 tsp | 18 tsp)

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1 COOK RICE

- Adjust rack to top position (**top and middle positions for 8 servings**) and preheat oven to 425 degrees.
- Heat a **drizzle of oil** in a small pot (**medium pot for 8**) over medium-high heat. Add **tomato paste** and cook, stirring, until darkened in color, 1-2 minutes.
- Add **rice, one of the stock concentrates (two for 8), 1¼ cups water (2¼ cups for 8), and a big pinch of salt**. Bring to a boil, then cover and reduce to a low simmer. Cook until rice is tender, 15-18 minutes.
- Keep covered off heat until ready to use in Step 4.



4 ASSEMBLE STUFFED PEPPERS

- Fluff **rice** with a fork (**it's OK if rice has a little extra liquid**); transfer to bowl with **beef mixture**. Stir until thoroughly combined. Taste and season with **salt and pepper** if desired.
- Once bell peppers are done roasting, remove sheet from oven. Carefully flip bell peppers and stuff each half with as much **filling** as will fit. Sprinkle with **Mexican cheese blend**.



2 PREP & ROAST BELL PEPPERS

- Meanwhile, **wash and dry produce**.
- Halve **bell peppers** lengthwise; remove stems and seeds. Peel and mince or grate **garlic**. Quarter **limes**.
- Place bell peppers on a baking sheet (**divide between two baking sheets for 8 servings**) and drizzle each half with **oil**; rub to coat. Season with **salt and pepper**. Arrange cut sides down; roast on top rack (**for 8, roast on top and middle racks, swapping rack positions halfway through**) until tender, 10-15 minutes.



5 BROIL STUFFED PEPPERS

- Heat broiler to high or increase oven to 500 degrees.
- Transfer **stuffed peppers** to top rack and broil or roast until cheese is melted and bubbly, 2-4 minutes (**for 8 servings, broil or roast in batches**). **TIP: Watch carefully to avoid burning!**



3 COOK BEEF

- Heat a **drizzle of oil** in a large pan (**for 8 servings, use two large pans or cook in batches**) over medium-high heat. Add **beef*, garlic, Mexican Spice Blend, remaining stock concentrates, salt, and pepper**. Cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes.
- Using a slotted spoon, transfer **beef mixture** to a large bowl.



6 FINISH & SERVE

- In a small bowl, combine **guacamole** and a **squeeze of lime juice**; season with **salt and pepper** to taste.
- Divide **stuffed peppers** between plates. Top peppers with **juice from two lime wedges (four wedges for 8 servings)**. (**TIP: If you like things spicy, add a few dashes of hot sauce!**) Place guacamole, **pico de gallo**, and **sour cream** in separate serving bowls and serve with **remaining lime wedges** on the side.

*Ground Beef is fully cooked when internal temperature reaches 160°.