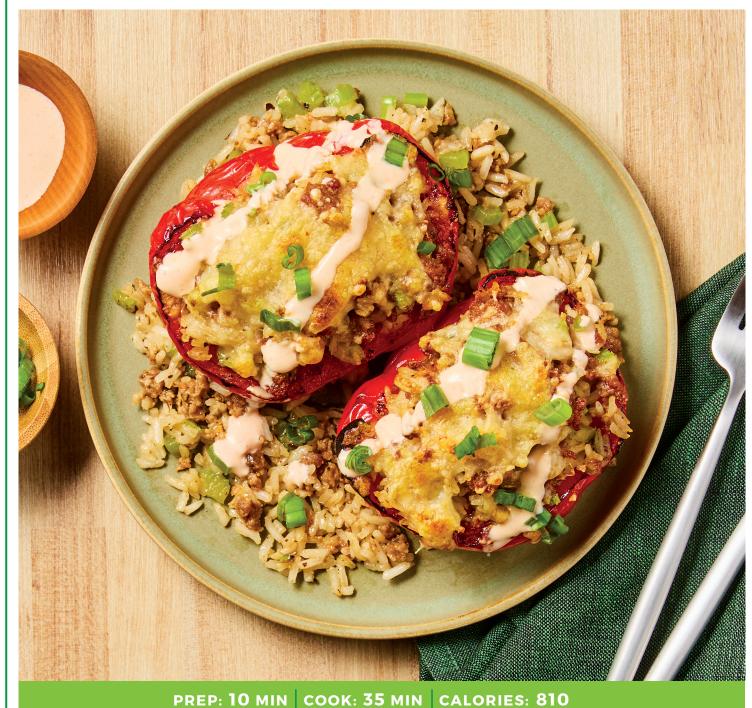


# **KICKIN' CAJUN PORK SAUSAGE STUFFED PEPPERS**

with Pepper Jack & Hot Sauce Crema



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18



## **HELLO**

## HALL OF FAME

Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!

# **HOT TAKE**

Take care when working with your hot-from-the-oven peppers. We recommend using tongs to hold them while stuffing.

# **BUST OUT**

Large pan

- Small pot
- Baking sheet
   Small bowl
- Kosher salt
- Black pepper
- Cooking oil (4 tsp | 8 tsp)
- Olive oil (1 tsp | 1 tsp)
- Butter (1 TBSP | 2 TBSP)
   Contains: Milk

# **MORE IS MORE**

If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. (For 6-person meals, triple the amounts in the 2-person recipe.)

For HelloCustom nutritional information, please refer to HelloFresh.com.

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\*Pork Sausage is fully cooked when internal temperature reaches 160°.

- \*Chicken Sausage is fully cooked when internal temperature reaches 165°.
- \*Ground Turkey is fully cooked when internal temperature reaches 165°.



# 1 COOK RICE

- Adjust rack to middle position and preheat oven to 425 degrees. Wash and dry produce.
- Melt 1 TBSP butter (2 TBSP for 4 servings) in a small pot over medium-high heat. Add rice, ¾ cup water (1½ cups for 4), and a 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.



# 2 ROAST PEPPERS & PREP

- Meanwhile, halve bell peppers lengthwise; remove stems and seeds.
- Place bell peppers on a baking sheet and drizzle each half with **oil**; rub to coat.
   Season with **salt** and **pepper**. Arrange cut sides down. Roast until browned and softened, 18-20 minutes.
- Meanwhile, finely dice **celery**. Trim and thinly slice **scallions**, separating whites from greens.



# **3 START FILLING**

- Remove pork sausage\* from casing if necessary; discard casing. Heat a drizzle of olive oil in a large, preferably ovenproof, pan over medium-high heat. Add sausage and cook, breaking up meat into pieces, until browned, 4-5 minutes.
- Add **celery** and **scallion whites**; cook, stirring, until veggies are slightly softened and sausage is cooked through, 2-3 minutes.
- Season with half the Cajun Spice Blend (all for 4 servings), salt, and pepper; cook, stirring, until fragrant, 30-60 seconds more.

Swap in chicken sausage\* or turkey\* for
pork sausage.



## **4 FINISH FILLING & STUFF PEPPERS**

- Add stock concentrate and ½ cup water (½ cup for 4 servings) to pan with sausage mixture; simmer, stirring occasionally, until slightly thickened, 1-2 minutes.
- Add **cooked rice**; stir until thoroughly combined. Turn off heat.
- Once **bell peppers** are done, remove from oven. Carefully flip and stuff each half with as much **filling** as will fit.
- Place stuffed peppers in pan with remaining filling, nestling each into mixture. (TIP: If your pan isn't ovenproof, transfer stuffed peppers and extra filling to a small baking dish.) Evenly sprinkle with pepper jack.



# **5 BAKE PEPPERS & MAKE CREMA**

- Bake **stuffed peppers** on middle rack until cheese melts, 3-4 minutes.
- Meanwhile, in a small bowl, combine sour cream with hot sauce to taste. Add water
   1 tsp at a time until mixture reaches a drizzling consistency.



### 6 SERVE

 Divide remaining filling between plates and top with stuffed peppers. Drizzle with hot sauce crema and garnish with scallion greens. Serve with any remaining hot sauce on the side.