



PORK CHILI 'N' CHEESE STUFFED PEPPERS

with Black Beans, Fresh Salsa & Smoky Red Pepper Lime Crema

INGREDIENTS

2 PERSON | 4 PERSON



2 | 4
Long Green Peppers



1 | 2
Tomato



1 | 2
Onion



1 | 2
Lime



1 | 1
Black Beans



2 TBSP | 4 TBSP
Smoky Red Pepper Crema
Contains: Milk



10 oz | 20 oz
Ground Pork



1 TBSP | 2 TBSP
Southwest Spice Blend



1 | 2
Tomato Paste



1 | 2
Chicken Stock Concentrate



½ Cup | 1 Cup
White Cheddar Cheese
Contains: Milk



1 tsp | 2 tsp
Hot Sauce



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.



HelloCustom

If you chose to modify your meal, follow the HelloCustom instructions on the flip side of this card.



10 oz | 20 oz
Ground Turkey
Calories: 710



10 oz | 20 oz
Ground Beef**
Calories: 860



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 840



HELLO

SOUTHWEST SPICE BLEND

This mix of chili powder, garlic, and cumin brings major flavor.

HOT TIP

Be careful when handling the green peppers in Step 5. We recommend using tongs to hold the hot peps while stuffing them.

BUST OUT

- Zester
- 2 Small bowls
- Strainer
- Large pan
- Baking sheet
- Kosher salt
- Black pepper
- Cooking oil (5 tsp | 9 tsp)

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

*Ground Turkey is fully cooked when internal temperature reaches 165°.

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



1 PREP

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry produce.**
- Halve **green peppers** lengthwise; remove stems and seeds. Dice **tomato**. Zest and quarter **lime**. Halve, peel, and finely chop **onion**. Drain and rinse **beans**.



4 COOK PORK

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **remaining onion** and season with **salt** and **pepper**. Cook, stirring, until softened, 4-5 minutes.
- Add **pork*** and **Southwest Spice Blend**; season with **salt** and **pepper**. Cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes.

 Swap in **turkey*** or **beef*** for pork.



2 ROAST PEPPERS

- Place **green pepper halves** on a baking sheet and drizzle each half with **oil**; rub to coat. Season with **salt** and **pepper**; arrange cut sides up.
- Roast on top rack until browned and softened, 15-18 minutes.



5 STUFF PEPPERS

- To pan with **pork**, add **tomato paste**, **stock concentrate**, **half the beans**, and **¼ cup water**. (For 4 servings, use **all the beans** and **½ cup water**.) Stir until mixture is saucy and thoroughly combined, 1-2 minutes. Season generously with **salt** and **pepper**.
- Once **green pepper halves** are done, remove sheet from oven. Stuff with up to **half the filling** (**save the rest for serving**). Evenly sprinkle with **cheddar**.
- Return to top rack and bake until cheese melts, 3-4 minutes.



3 MAKE SALSA & CREMA

- Meanwhile, in a small bowl, combine **tomato**, **half the lime zest**, **2 TBSP onion** (4 TBSP for 4 servings), and a **squeeze of lime juice** to taste. Season with **salt** and **pepper**.
- In a separate small bowl, combine **smoky red pepper crema**, remaining lime zest, and a squeeze of lime juice to taste. Season with **salt** and **pepper**. Add **water** 1 tsp at a time until mixture reaches a drizzling consistency.



6 SERVE

- Divide **remaining filling** between plates; top with **stuffed peppers**, **salsa**, and **crema**. Drizzle with **hot sauce** if desired. Serve with any **remaining lime wedges** on the side.