

INGREDIENTS

2 PERSON | 4 PERSON







5 tsp | 10 tsp Green Bell Peppers White Wine Vinegar



3/4 Cup | 11/2 Cups Jasmine Rice



10 oz | 20 oz Ground Pork



1 TBSP | 2 TBSP Southwest Spice Blend



1/2 Cup | 1 Cup Cream Cheese Contains: Milk



1/2 Cup | 1 Cup Cheddar Cheese Contains: Milk



Veggie Stock

Concentrates

1½ TBSP | 3 TBSP

Sour Cream Contains: Milk



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 packagerest 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.







G Calories: 1150

Ground Turkey Calories: 1040

POPPIN' JALAPEÑO PORK STUFFED PEPPERS

with Cheddar & Sour Cream



PREP: 5 MIN COOK: 35 MIN CALORIES: 1140



HELLO

SOUTHWEST SPICE BLEND

Chili powder, garlic, and cumin bring major flavor.

IN A PICKLE

In Step 1, you'll microwave the sliced jalapeños to help the sugar dissolve and speed up the pickling process.

BUST OUT

- Small bowl
- Baking sheet
- Plastic wrap
- Large pan
- Small pot
- Kosher salt
- Black pepper
- Sugar (¼ tsp | ½ tsp)
- Cooking oil (5 tsp | 9 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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- *Ground Pork is fully cooked when internal temperature reaches 160°.
- \$ 'Ground Beef is fully cooked when internal temperature reaches 160°.
- *Ground Turkey is fully cooked when internal temperature reaches 165°.



1 PREP & PICKLE

- Adjust rack to top position and preheat oven to 425 degrees. Wash and dry produce.
- Halve, peel, and thinly slice jalapeños (remove ribs and seeds for less heat). Halve bell peppers lengthwise; remove stems and seeds.
- In a small microwave-safe bowl, combine jalapeños, vinegar, ¼ tsp sugar (½ tsp for 4 servings), and a pinch of salt.
 Cover tightly with plastic wrap and microwave for 1 minute. Set aside to pickle, stirring occasionally.



2 COOK RICE

- In a small pot, combine rice, 1½ cups water (2½ cups for 4 servings), 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 5.



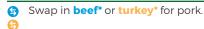
3 ROAST BELL PEPPERS

- While rice cooks, 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 on top rack until browned and softened, 15-18 minutes.



4 COOK FILLING

- Meanwhile, heat a drizzle of oil in a large, preferably ovenproof, pan over medium-high heat. Add pork* and season with Southwest Spice Blend, salt, and pepper. Cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes.
- Stir in stock concentrates, cream cheese, and ½ cup water (½ cup for 4 servings).
 Reduce heat to medium low and cook until mixture has slightly thickened, 1-2 minutes.





5 STUFF BELL PEPPERS

- Fluff rice with a fork; stir in 1 TBSP butter (2 TBSP for 4 servings).
- Stir rice and half the pickled jalapeños and their liquid into pan with filling until thoroughly combined; season with salt and pepper to taste.
- Once bell peppers are done, remove from oven. Carefully flip and stuff pepper halves with as much filling as will fit (save the rest for serving).
- Transfer stuffed peppers to pan with remaining filling. (If your pan isn't ovenproof, transfer stuffed peppers and remaining filling to a baking dish now.)
 Evenly sprinkle with cheddar. Bake on top rack until cheese melts. 4-5 minutes.



6 SERVE

 Divide remaining filling between plates. Top with stuffed peppers and as many remaining pickled jalapeños (draining first) as you like. Dollop with sour cream and serve.