



# POPPIN' JALAPEÑO PORK STUFFED PEPPERS

with Cheddar & Sour Cream

## INGREDIENTS

2 PERSON | 4 PERSON



2 | 4

Jalapeños



2 | 4

Green Bell Peppers



5 tsp | 10 tsp

White Wine Vinegar



¾ Cup | 1½ Cups  
Jasmine Rice



10 oz | 20 oz  
Ground Pork



1 TBSP | 2 TBSP  
Southwest Spice Blend



2 | 4  
Veggie Stock Concentrates



½ Cup | 1 Cup  
Cream Cheese  
Contains: Milk



½ Cup | 1 Cup  
Cheddar Cheese  
Contains: Milk



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 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 Beef\*\*  
Calories: 1150



10 oz | 20 oz  
Ground Turkey  
Calories: 1040



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
  - Plastic wrap
  - Small pot
  - Baking sheet
  - Large pan
  - 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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### 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.



### 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.

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



### 2 COOK RICE

- In a small pot, combine **rice**, **1¼ cups water** (2¼ 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.



### 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.



### 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.



### 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.

\*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°.