



# CHEESY TEX-MEX STUFFED PEPPERS

with Rice, Black Beans, Pickled Red Onion & Creamy Guac

## INGREDIENTS

2 PERSON | 4 PERSON



1 | 2  
Red Onion



1 | 2  
Lime



2 | 4  
Bell Peppers\*



1 | 2  
Tomato



½ Cup | 1 Cup  
Jasmine Rice



1 TBSP | 2 TBSP  
Southwest Spice Blend



4 TBSP | 8 TBSP  
Guacamole



1½ TBSP | 3 TBSP  
Sour Cream  
Contains: Milk



1 | 2  
Black Beans



1 | 2  
Tex-Mex Paste



½ Cup | 1 Cup  
Mexican Cheese Blend  
Contains: Milk



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

\*The ingredient you received may be a different color.

\*\*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: 1190



10 oz | 20 oz  
Ground Turkey  
Calories: 1070



PREP: 15 MIN | COOK: 30 MIN | CALORIES: 810



## BUST OUT

- Zester
- 2 Small bowls
- Small pot
- Baking sheet
- Large pan
- Kosher salt
- Black pepper
- Sugar (¼ tsp | ½ tsp)
- Cooking oil (2 tsp | 2 tsp) (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.



### 1 PREP & PICKLE ONION

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry produce.**
- Halve, peel, and thinly slice ¼ of the onion; dice remaining onion. Zest and quarter lime (for 4 servings, zest one lime and quarter both). Halve bell peppers lengthwise; remove stems and seeds. Dice tomato and season with a pinch of salt and pepper.
- In a small microwave-safe bowl, combine sliced onion, juice from half the lime, ¼ tsp sugar (½ tsp for 4), and a pinch of salt. Microwave until onion is bright pink, 30 seconds. Set aside to pickle.



### 2 COOK RICE

- In a small pot, combine rice, ¾ cup water (1½ cups for 4 servings), 1 tsp Southwest Spice Blend (2 tsp for 4), 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. (You'll use the rest of the Southwest Spice Blend in Step 5.)
- Keep covered off heat until ready to use in Step 5.



### 3 ROAST PEPPERS

- While rice cooks, place bell peppers on a baking sheet and rub all over with a drizzle of oil. Season with salt and pepper, then arrange cut sides down.
- Roast on top rack until browned and softened, 15-18 minutes.



### 4 MAKE CREAMY GUAC

- In a second small bowl, combine guacamole, sour cream, and a pinch of lime zest. Season with salt and pepper. Set aside.
- Ⓢ Heat a drizzle of oil in a large pan over medium-high heat. Add beef\* or turkey\*; season with salt and pepper. Cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes. Turn off heat; transfer to a plate. Wipe out pan.



### 5 MAKE FILLING

- Heat a drizzle of oil in a large pan over medium-high heat. Add diced onion and a pinch of salt; cook, stirring occasionally, until lightly browned, 3-4 minutes.
- Stir in beans and their liquid, Tex-Mex paste, and remaining Southwest Spice Blend. Bring to a simmer; cook until liquid is absorbed and beans are softened, 4-6 minutes.
- Fluff rice with a fork and stir in remaining lime zest and 1 TBSP butter (2 TBSP for 4 servings). Stir into bean mixture; taste and season with salt and pepper.

- Ⓢ Use pan used for beef or turkey here. Stir beef or turkey into bean mixture along with rice.



### 6 STUFF PEPPERS

- Once bell peppers are done roasting, remove sheet from oven. Carefully stuff with about half the filling (save the rest for serving). Evenly sprinkle with Mexican cheese blend.
- Return to top rack; bake until cheese melts, 3-4 minutes.



### 7 SERVE

- Divide remaining filling between plates. Top with stuffed peppers, creamy guac, tomato, and as much pickled onion (draining first) as you like. Finish with a squeeze of lime juice. Serve with any remaining lime wedges on the side.

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

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