



# TEX-MEX TURKEY STUFFED GREEN PEPPERS

with Smoky Red Pepper Crema & Pickled Red Onion

## INGREDIENTS

2 PERSON | 4 PERSON



2 | 4

Green Bell Peppers



1 | 2

Red Onion



1 Clove | 2 Cloves

Garlic



1 | 1

Lime



½ Cup | 1 Cup

Jasmine Rice



10 oz | 20 oz

Ground Turkey



1 TBSP | 2 TBSP  
Southwest Spice Blend



1 | 2  
Tomato Paste



2 | 4  
Chicken Stock Concentrates



½ Cup | 1 Cup  
Mexican Cheese Blend  
Contains: Milk



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



ANY ISSUES WITH YOUR ORDER?  
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THERE TOO. SCAN HERE TO GET HELP!



### HelloCustom

2 PERSON | 4 PERSON

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



12 oz | 24 oz  
Cauliflower Rice

Calories: 730



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



HELLO

## STUFFED GREEN PEPPERS

Hearty meat and rice (plus cheese!) is peak comfort food.

### HOT TAKE

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

### BUST OUT

- Small bowl
- Baking sheet
- Small pot
- Large pan
- Kosher salt
- Black pepper
- Sugar (¼ tsp | ½ tsp)
- Cooking oil (5 tsp | 9 tsp) (1 tsp | 1 tsp)
- Butter (1 TBSP | 1 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 ONION

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



### 4 COOK FILLING

- Meanwhile, heat a **drizzle of oil** in a large, preferably ovenproof, pan over medium-high heat. Add **diced onion** and season with **salt** and **pepper**. Cook, stirring, until softened, 4-5 minutes.
- Add **turkey\*, garlic, and Southwest Spice Blend**; season with **salt** and **pepper**. Cook, breaking up meat into pieces, until turkey is browned and cooked through, 4-6 minutes.
- Stir in **tomato paste, stock concentrates, and ½ cup water (½ cup for 4 servings)**. Reduce heat to medium low and simmer until mixture is slightly thickened, 1-2 minutes.



### 2 COOK RICE

- In a small pot, combine **rice, ¾ cup water (1½ cups for 4 servings), 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.
- Keep covered off heat until ready to use in step 5.
- Heat a **drizzle of oil** in a small pot over medium-high heat. Add **cauliflower rice (no need to drain), a big pinch of salt, and pepper**. Cook, stirring occasionally, until tender and any excess liquid has absorbed, 6-8 minutes. (Save jasmine rice for another use.)



### 5 STUFF PEPPERS

- Fluff **rice** with a fork and stir in **1 TBSP butter**. Add to pan with **turkey mixture** and stir until thoroughly combined; season with **salt** and **pepper**.
- Once green peppers are done roasting, remove sheet from oven. Carefully flip and stuff halves with up to half the filling (save the rest for serving). Nestle each stuffed pepper in pan with remaining filling. **TIP: If your pan isn't ovenproof, transfer stuffed peppers and filling to a baking dish now.**
- Evenly sprinkle with **Mexican cheese blend**. Transfer pan to top rack and roast until cheese melts, 3-4 minutes.



### 3 ROAST PEPPERS

- While rice cooks, place **green peppers** on a baking sheet and drizzle each half with **oil**; rub all over to coat. Season with **salt** and **pepper**, then 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 much **pickled onion (draining first)** as you like.
- Dollop with **red pepper crema** and serve with any **remaining lime wedges** on the side.

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