



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? WE'D BE SIMMERING LIKE STEW OVER THERE TOO. SCAN HERE TO GET HELP OR GIVE US A CALL AT (646) 846-3663.

**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

2 PERSON | 4 PERSON

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: 940



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 830



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
- Small pot
- Baking sheet
- 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.

HOW WAS YOUR MEAL?



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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.

Swap in **beef*** for turkey.



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.



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°.

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