

# **INGREDIENTS**

2 PERSON | 4 PERSON



Green Bell Peppers



Red Onion



1 Clove 2 Cloves Garlic





1/2 Cup | 1 Cup Jasmine Rice



10 oz | 20 oz **Ground Turkey** 



1 TBSP | 2 TBSP Southwest Spice Blend



Tomato Paste



Chicken Stock Concentrates



1/2 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.







# **TEX-MEX TURKEY STUFFED GREEN PEPPERS**

with Smoky Red Pepper Crema & Pickled Red Onion



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
- · 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) (5
- 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?**

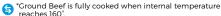


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 $^{*}\text{Ground}$  Turkey is fully cooked when internal temperature reaches 165°.





# **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



#### 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.



#### **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.



## **4 COOK FILLING**

- Meanwhile, heat a drizzle of oil in a large, preferably ovenproof, pan over mediumhigh 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.



#### **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.



#### 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.



Swap in **beef\*** for turkey.