



TEX-MEX TURKEY STUFFED GREEN PEPPERS

with Smoky Red Pepper Crema & Pickled Red Onion

INGREDIENTS

2 PERSON | 4 PERSON



2 | 4
Long Green Peppers



1 | 2
Red Onion



1 Clove | 2 Cloves
Garlic



1 | 1
Lime



½ Cup | 1 Cup
White 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



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HELLO

STUFFED GREEN PEPPERS

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



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 800



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 ($\frac{1}{4}$ tsp | $\frac{1}{2}$ tsp)
- Cooking oil (**5 tsp** | **9 tsp**)
- Butter (**1 TBSP** | **1 TBSP**)
Contains: Milk

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*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 $\frac{1}{4}$ 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), $\frac{1}{4}$ tsp sugar ($\frac{1}{2}$ 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 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 $\frac{1}{2}$ cup water ($\frac{1}{2}$ 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, $\frac{3}{4}$ cup water ($1\frac{1}{2}$ 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**. Stir into **filling** until thoroughly combined; season with **salt** and **pepper**.
- Once **green peppers** are done, remove sheet from oven. Carefully stuff halves with up to half the filling (**save the rest for serving**). Evenly sprinkle with **Mexican cheese blend**.
- Return to top rack 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 green peppers** and as much **pickled onion (draining first)** as you like. Dollop with **smoky red pepper crema** and serve with any **remaining lime wedges** on the side.