

INGREDIENTS

2 PERSON | 4 PERSON



1/2 Cup | 1 Cup Jasmine Rice



2 | 4 Scallions



Chicken Stock Concentrate



1 tsp | 2 tsp Hot Sauce



Bell Peppers*



Celery



9 oz | 18 oz Italian Pork Sausage



1 TBSP | 1 TBSP Cajun Spice)
Blend



½ Cup | 1 Cup Pepper Jack Cheese Contains: Milk



11/2 TBSP | 3 TBSP Sour Cream 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.



HelloCustom

2 PERSON | 4 PERSON

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



9 oz | 18 oz (5) Italian Chicken Sausage Mix



KICKIN' CAJUN PORK SAUSAGE STUFFED PEPPERS

with Pepper Jack & Hot Sauce Crema





HELLO

CAJUN SPICE BLEND

This flavorful mix adds spicy oomph to stuffed peppers.

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 pot
- Large pan
- · Baking sheet
- Small bowl
- Kosher salt
- · Black pepper
- Cooking oil (4 tsp | 8 tsp)
- Olive oil (1 tsp | 1 tsp)
- Butter (1 TBSP | 2 TBSP) Contains: Milk

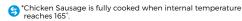
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*Pork Sausage is fully cooked when internal temperature





1 COOK RICE

- Adjust rack to middle position and preheat oven to 425 degrees. Wash and dry produce.
- Melt 1 TBSP butter (2 TBSP for 4 servings) in a small pot over medium-high heat. Add rice, 3/4 cup water (11/2 cups for 4), and a 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 4.



2 ROAST PEPPERS & PREP

- · Meanwhile, halve bell peppers lengthwise; remove stems and seeds.
- Place bell peppers on a baking sheet and drizzle each half with oil; rub to coat. Season with **salt** and **pepper**. Arrange cut sides down. Roast until browned and softened, 18-20 minutes.
- · Meanwhile, finely dice celery. Trim and thinly slice **scallions**, separating whites from greens.



3 START FILLING

- Remove pork sausage* from casing: discard casing. Heat a drizzle of olive oil in a large, preferably ovenproof, pan over mediumhigh heat. Add sausage and cook, breaking up meat into pieces, until browned, 4-5 minutes.
- Add celery and scallion whites: cook. stirring, until veggies are slightly softened and sausage is cooked through, 2-3 minutes.
- · Season with half the Cajun Spice Blend (all for 4 servings), salt, and pepper; cook, stirring, until fragrant, 30-60 seconds more.
- Swap in **chicken sausage*** for pork sausage.



4 FINISH FILLING & STUFF PEPPERS

- Add stock concentrate and 1/3 cup water (½ cup for 4 servings) to pan with sausage mixture; simmer, stirring occasionally, until slightly thickened, 1-2 minutes.
- Add **cooked rice**: stir until thoroughly combined. Turn off heat.
- Once **bell peppers** are done, remove from oven. Carefully flip and stuff each half with as much filling as will fit.
- Place **stuffed peppers** in pan with remaining filling, nestling each into mixture. (TIP: If your pan isn't ovenproof, transfer stuffed peppers and extra filling to a small baking dish.) Evenly sprinkle with pepper jack.



- · Bake stuffed peppers on middle rack until cheese melts, 3-4 minutes.
- Meanwhile, in a small bowl, combine sour **cream** with **hot sauce** to taste. Add **water** 1 tsp at a time until mixture reaches a drizzling consistency.



6 SERVE

• Divide remaining filling between plates and top with stuffed peppers. Drizzle with hot sauce crema and garnish with scallion greens. Serve with any remaining hot sauce on the side.