

INGREDIENTS

2 PERSON | 4 PERSON



Green Bell Peppers



Red Onion



1 Clove | 2 Cloves Garlic





½ Cup | 1 Cup Jasmine Rice



10 oz | 20 oz **Ground Turkey**



1 TBSP | 2 TBSP Southwest Spice Blend



Tomato Paste



Chicken Stock Concentrates



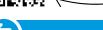
1/2 Cup | 1 Cup Mexican Cheese Blend Contains: Milk



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



ANY ISSUES WITH YOUR ORDER?





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 S Cauliflower Rice



TEX-MEX TURKEY STUFFED GREEN PEPPERS

with Smoky Red Pepper Crema & Pickled Red Onion





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

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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 **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), 1/4 tsp sugar (½ tsp for 4), and a pinch of salt. Microwave until onion is bright pink, 30 seconds. Set aside.



- water (11/2 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.
- 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 white rice for another use.)



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 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 1/3 cup water (1/2 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.