



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?
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THERE TOO. SCAN HERE TO GET HELP!



HelloCustom

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
Cauliflower Rice

Calories: 710



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 820



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), 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.



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.
- 🔄 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.)**



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.