



# KICKIN' CAJUN PORK SAUSAGE STUFFED PEPPERS

with Pepper Jack & Hot Sauce Crema

## INGREDIENTS

2 PERSON | 4 PERSON



½ Cup | 1 Cup  
Jasmine Rice



2 | 4  
Bell Peppers\*



2.5 oz | 5 oz  
Celery



2 | 4  
Scallions



9 oz | 18 oz  
Italian Pork Sausage



1 TBSP | 1 TBSP  
Cajun Spice Blend



1 | 2  
Chicken Stock Concentrate



½ Cup | 1 Cup  
Pepper Jack Cheese  
Contains: Milk



2 TBSP | 4 TBSP  
Sour Cream  
Contains: Milk



1 tsp | 2 tsp  
Hot Sauce

\* Your bell peppers may be orange, yellow, or red. No matter what the color, they will still be delicious!

## HELLO

### CAJUN SPICE BLEND

This bold mix of smoked paprika, cayenne pepper, garlic, thyme, and oregano adds so much oomph to a pork sausage filling.



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 840



## MEAT CUTE

Our preferred technique for removing sausage casing, as you will in step 3? Using the tip of your knife, make a shallow slit along the length of the sausage, then peel away and discard the casing.

## BUST OUT

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

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### 1 START PREP & COOK RICE

- Adjust rack to middle position and preheat oven to 425 degrees. **Wash and dry all produce.**
- Melt **1 TBSP butter (2 TBSP for 4 servings)** in a small pot over medium-high heat. Add **rice, ¾ cup water (1½ 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.
- Meanwhile, halve **bell peppers** lengthwise; remove stems and seeds.



### 4 FINISH FILLING & STUFF PEPPERS

- Add **stock concentrate** and **½ cup water (½ cup for 4 servings)** to pan with **sausage mixture**; simmer 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 mixture to a small baking dish and arrange stuffed pepper halves in there.)** Evenly sprinkle with **pepper jack**.



### 2 ROAST PEPPERS & FINISH PREP

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



### 5 BAKE PEPPERS & MAKE CREMA

- Bake **stuffed peppers** on middle rack until cheese has melted, 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.



### 3 START FILLING

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



### 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.

\* Pork Sausage is fully cooked when internal temperature reaches 160°.