



CHEESY TEX-MEX STUFFED PEPPERS

with Rice, Black Beans, Pickled Red Onion & Creamy Guac

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Red Onion



1 | 2
Lime



2 | 4
Long Green Peppers



1 | 2
Tomato



½ Cup | 1 Cup
Jasmine Rice



1 TBSP | 2 TBSP
Southwest Spice Blend



4 TBSP | 8 TBSP
Guacamole



1½ TBSP | 3 TBSP
Sour Cream
Contains: Milk



1 | 2
Black Beans



1 | 2
Tex-Mex Paste



½ Cup | 1 Cup
Mexican Cheese Blend
Contains: Milk



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!

*In our ongoing effort toward sustainability, we're working on reducing plastic in your order! You may have received 4 servings of protein in one package—rest assured it contains the correct amount.



HelloCustom

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



10 oz | 20 oz
Ground Beef**

Calories: 1110



10 oz | 20 oz
Ground Turkey

Calories: 1050



PREP: 15 MIN | COOK: 30 MIN | CALORIES: 790



HELLO PICKLED ONION

Marinating this awesome allium mellows its raw bite and provides a tangy punch.

HOT STUFF

To safely stuff your freshly roasted peppers, use tongs to hold them in place.

BUST OUT

- Zester
- 2 Small bowls
- Small pot
- Baking sheet
- Large pan
- Kosher salt
- Black pepper
- Sugar (1/4 tsp | 1/2 tsp)
- Cooking oil (2 tsp | 2 tsp) (1 tsp | 1 tsp) ⚡ ⚡
- Butter (1 TBSP | 2 TBSP)
Contains: Milk



1 PREP & PICKLE ONION

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry produce.**
- Halve, peel, and thinly slice 1/4 of the onion; dice remaining onion. Zest and quarter lime (for 4 servings, zest one lime and quarter both). Halve green peppers lengthwise; remove stems and seeds. Dice tomato and season with a pinch of salt and pepper.
- In a small microwave-safe bowl, combine sliced onion, juice from half the lime, 1/4 tsp sugar (1/2 tsp for 4), and a pinch of salt. Microwave until onion is bright pink, 30 seconds. Set aside to pickle.



2 COOK RICE

- In a small pot, combine rice, 3/4 cup water (1 1/2 cups for 4 servings), 1 tsp Southwest Spice Blend (2 tsp for 4), 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. (You'll use the rest of the Southwest Spice Blend in Step 5.)
- Keep covered off heat until ready to use in Step 5.



3 ROAST PEPPERS

- While rice cooks, place green peppers on a baking sheet and rub all over with a drizzle of oil. Season with salt and pepper, then arrange cut sides down.
- Roast on top rack until browned and softened, 15-18 minutes.



4 MAKE CREAMY GUAC

- In a second small bowl, combine guacamole, sour cream, and a pinch of lime zest. Season with salt and pepper. Set aside.
- ⚡ Heat a drizzle of oil in a large pan over medium-high heat. Add beef* or turkey*; season with salt and pepper. Cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes. Turn off heat; transfer to a plate. Wipe out pan.



5 MAKE FILLING

- Heat a drizzle of oil in a large pan over medium-high heat. Add diced onion and a pinch of salt; cook, stirring occasionally, until lightly browned, 3-4 minutes.
- Stir in beans and their liquid, Tex-Mex paste, and remaining Southwest Spice Blend. Bring to a simmer; cook until liquid is absorbed and beans are softened, 4-6 minutes.
- Fluff rice with a fork and stir in remaining lime zest and 1 TBSP butter (2 TBSP for 4 servings). Stir into bean mixture; taste and season with salt and pepper.

- ⚡ Use pan used for beef or turkey here. Stir beef or turkey into bean mixture along with rice.



6 STUFF PEPPERS

- Once green peppers are done roasting, remove sheet from oven. Carefully stuff with about half the filling (save the rest for serving). Evenly sprinkle with Mexican cheese blend.
- Return to top rack; bake until cheese melts, 3-4 minutes.



7 SERVE

- Divide remaining filling between plates. Top with stuffed peppers, creamy guac, tomato, and as much pickled onion (draining first) as you like. Finish with a squeeze of lime juice. Serve with any remaining lime wedges on the side.

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⚡ *Ground Beef is fully cooked when internal temperature reaches 160°.

⚡ *Ground Turkey is fully cooked when internal temperature reaches 165°.