



HALL OF FAME

SUMMER SUCCOTASH STUFFED PEPPERS

with Quinoa, Feta, and Parsley



HELLO HALL OF FAME

Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!

PREP: 10 MIN | **TOTAL: 45 MIN** | **CALORIES: 570**



Veggie Stock Concentrate



Yellow Bell Pepper



Corn on the Cob



Scallions



Peas



Red Bell Pepper



Quinoa



Roma Tomato



Parsley



Feta Cheese
(Contains: Milk)

START STRONG

Quinoa has a natural coating that can taste bitter. To get rid of it, place the quinoa in a fine mesh strainer and give it a rinse under cool water before using.

BUST OUT

- Small pot
- Baking sheet
- Large pan
- Olive oil (1 TBSP | 2 TBSP)
- Butter (2 TBSP | 4 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient 2-person | 4-person

- | | |
|----------------------------|---------------|
| • Veggie Stock Concentrate | 1 2 |
| • Red Bell Pepper | 1 2 |
| • Yellow Bell Pepper | 1 2 |
| • Quinoa | ½ Cup 1 Cup |
| • Corn on the Cob | 1 2 |
| • Roma Tomato | 1 2 |
| • Scallions | 2 4 |
| • Parsley | ¼ oz ½ oz |
| • Peas | 4 oz 8 oz |
| • Feta Cheese | ½ Cup ½ Cup |

HELLO WINE



PAIR WITH
Barquette Monterey County
Chardonnay, 2015

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)



1 PREP PEPPERS

Wash and dry all produce. Preheat oven to 425 degrees or grill to high. Bring **1 cup water** and **stock concentrate** to a boil in a small pot. Halve **red and yellow peppers** through stem, removing core and white ribs. Place on a baking sheet and rub with a large drizzle of **olive oil**. Season with **salt** and **pepper**.



4 MAKE SUCCOTASH

Melt **2 TBSP butter** in a large pan over medium heat. Add **corn, peas, tomato**, and half the **scallions** to the pan. Cook, tossing, until tomatoes soften and corn is lightly charred, 5-6 minutes. Stir in half the **parsley**. Season with **salt** and **pepper**.



2 COOK PEPPERS AND QUINOA

Roast **peppers** in oven until softened, 20-25 minutes. (**TIP:** If grilling, grill skin-side down over direct heat until soft.) Once stock is boiling, add **quinoa** to pot. Cover, lower heat, and reduce to a simmer. Cook until tender, 15-20 minutes.



5 FINISH QUINOA

Once **quinoa** is done, stir remaining **parsley** and **scallions** and a drizzle of **olive oil** into pot. Season with **salt** and **pepper**.



3 PREP

Meanwhile, cut **corn** kernels from cob. Core, seed, and dice **tomato**. Trim, then thinly slice **scallions**. Finely chop **parsley**.



6 STUFF PEPPERS AND PLATE

Once **peppers** are done, stuff each half with **succotash**. Divide **quinoa** between plates, then place two stuffed pepper halves on top of each. Sprinkle with **feta cheese** and serve.

STELLAR!

Mix it up and make this recipe again with your own choice of seasonal veggies.

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