



Tex-Mex-Style Pork Stuffed Peppers

WITH ENCHILADA SAUCE AND CHEDDAR CHEESE

Classic



Prep & Cook Time

40-50 MIN

Cook Within

5 DAYS

You Will Need

Salt, Cooking Spray
Baking Sheet, Medium Non-Stick Pan, Mixing Bowl

Ingredients

3 oz. Corn Kernels
3 Poblano Peppers
¼ oz. Cilantro
1 Red Onion
2 tsp. Chile and Cumin Rub
2 oz. Shredded Cheddar Cheese
4 fl. oz. Red Enchilada Sauce

Customize It Options

10 oz. Ground Pork
10 oz. Steak Strips
10 oz. Ground Turkey
10 oz. Ground Beef
20 oz. Double Portion Ground Pork

Difficulty Level

INTERMEDIATE

Spice Level

MEDIUM

Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef		Ground Pork	
165°	Chicken		Ground Turkey	

Rest steak or pork after cooking, 3 minutes.

View nutritional information at www.homechef.com/22239

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.

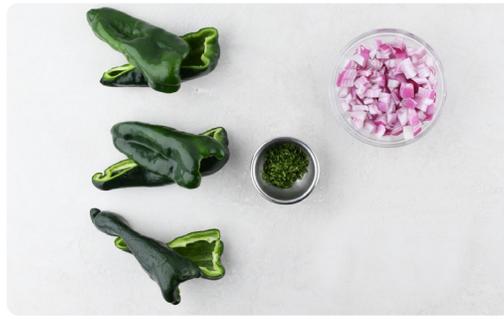
Before You Cook

All cook times are approximate based on testing.

- If using any fresh produce, thoroughly rinse and pat dry
- Turn oven on to **400 degrees**. Let preheat, at least 10 minutes
- Prepare a baking sheet with foil and cooking spray
- Ingredient(s) used more than once: **cilantro, enchilada sauce**

Customize It Instructions

- If using **20 oz. ground pork**, follow same instructions as 10 oz. ground pork, working in batches, if necessary.
- If using **ground beef**, follow same instructions as ground pork in Step 3, breaking up until no pink remains and beef reaches minimum internal temperature, 4-6 minutes.
- If using **ground turkey**, follow same instructions as ground pork in Step 3, breaking up until no pink remains and beef reaches minimum internal temperature, 7-9 minutes.
- If using **steak strips**, separate into a single layer, pat dry, and coarsely chop. Follow same instructions as ground pork in Step 3, stirring occasionally until no pink remains and steak strips reach minimum internal temperature, 4-6 minutes. Rest, 3 minutes.



1. Prepare the Ingredients

- Mince **cilantro** (no need to stem).
- Halve and peel **onion**. Cut halves into 1/2" dice.
- Halve **poblanos** lengthwise. Remove seeds and ribs. *Poblano peppers can vary in spice level; most are mild, but a few can be quite hot. Wash hands and cutting board after prepping.*



2. Start the Peppers

- Place **poblanos** on prepared baking sheet, cut side down. Spray peppers with **cooking spray**.
- Roast in hot oven until peppers are tender, but not completely cooked, 10-12 minutes.
- *Don't worry if peppers char a bit; this adds flavor to the dish.*
- While poblanos roast, continue recipe.



3. Cook the Pork

- Spray a medium non-stick pan with **cooking spray** and place over medium heat.
- Add **ground pork** and a pinch of **salt** to hot pan. Stir occasionally, breaking up meat, until no pink remains and pork reaches a minimum internal temperature of 160 degrees, 5-7 minutes.
- Transfer pork to a mixing bowl. Keep pan over medium-high heat.



4. Cook the Filling

- Add **onion** to hot pan and stir occasionally until lightly charred, 4-5 minutes.
- Add **corn, chile and cumin rub, cilantro** (reserve a pinch for garnish), half the **enchilada sauce** (reserve remaining for garnish), and 1/4 tsp. **salt**. Stir occasionally until corn is heated through and onion is tender, 2-3 minutes.
- Transfer filling to bowl with **pork** and stir to combine. Reserve pan; no need to wipe clean.



5. Finish Peppers and Finish Dish

- Carefully, remove baking sheet from oven and flip **poblanos** cut side up. Distribute **filling** evenly among halves. *You may not use all the filling.* Top with **cheese**. Roast in hot oven until cheese is melted, 8-10 minutes.
- While poblanos roast, return pan used to cook filling to medium heat. Add remaining **enchilada sauce** to hot pan. Stir occasionally until heated through, 2-3 minutes.
- Remove from burner.
- Plate dish as pictured on front of card, placing poblanos on enchilada sauce. Garnish with remaining **cilantro**. Bon appétit!