



Spicy Chipotle Pork-Stuffed Peppers

WITH GUACAMOLE CREMA AND CORN

Classic



Prep & Cook Time

25-35 MIN

Cook Within

5 DAYS

Difficulty Level

INTERMEDIATE

Spice Level

SPICY

You Will Need

Olive Oil, Cooking Spray
Baking Sheet, Large Non-Stick Pan, Mixing Bowl

Ingredients

- 2 oz. Classic Guacamole
- 4 oz. Crushed Tomatoes
- 3 oz. Corn Kernels
- 1 oz. Grated Cotija Cheese
- 1 Shallot
- 🔪 3 Poblano Peppers
- ½ tsp. Garlic Salt
- 🔪 2 tsp. Chipotle Seasoning
- 1 oz. Sour Cream

Customize It Options

- 10 oz. Ground Pork
- 10 oz. Ground Turkey
- 10 oz. Ground Beef
- 20 oz. Double Portion Ground Pork

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/23458

*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, sesame, 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



Customize It Instructions

- If using **20 oz. ground pork**, follow same instructions as 10 oz. ground pork, working in batches, if necessary. You may have leftover filling.
- 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 turkey reaches minimum internal temperature, 7-9 minutes.



2. Roast the Peppers

- Place **peppers** on prepared baking sheet, cut-side down. Spray each pepper with **cooking spray**, then flip peppers cut-side-up.
- Roast in hot oven until peppers are tender, 18-20 minutes.
- *Don't worry if peppers char a bit, this adds flavor to the dish.*
- While peppers roast, continue recipe.



4. Make the Guacamole Crema

- In a mixing bowl, combine **sour cream** and **guacamole**. Set aside.

1. Prepare the Ingredients

- Peel and mince **shallot**.
- Stem and halve **peppers**, then 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.



3. Make the Filling

- Place a large non-stick pan over medium-high heat and add ½ tsp. **olive oil**. Add **pork** to hot pan and break up meat until no pink remains and pork reaches a minimum internal temperature of 160 degrees, 5-7 minutes.
- Add **shallot, garlic salt, and chipotle seasoning** (to taste). Stir often until shallot softens, 1-2 minutes.
- Add **corn** and **tomatoes**. Stir occasionally until warmed through, 2-3 minutes.
- Remove from burner.
- While filling cooks, continue recipe.



5. Fill Peppers and Finish Dish

- Carefully, divide **filling** evenly between **peppers**. Baking sheet will be hot! Use a utensil.
- Plate dish as pictured on front of card, garnishing peppers with **cheese** (crumbling if needed) and **guacamole crema**. Bon appétit!