



Tex-Mex-Style Pork Stuffed Peppers

WITH ENCHILADA SAUCE AND CHEDDAR CHEESE

Meal Kit



Prep & Cook Time

40-50 MIN

Cook Within

5 DAYS

Difficulty Level

INTERMEDIATE

Spice Level

MEDIUM

You Will Need

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

Ingredients

- 3 oz. Enchilada Sauce
- 2 Green Onions
- 2 oz. Sour Cream
- 3 oz. Corn Kernels
- 3 Poblano Peppers
- 1 Red Onion
- 2 tsp. Chile and Cumin Rub
- 2 oz. Shredded Cheddar Cheese

Customize It Options

- 10 oz. Ground Pork
- 12 oz. Impossible Burger
- 10 oz. Steak Strips
- 10 oz. Diced Boneless Skinless Chicken Breasts
- 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/23459

*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
- Ingredient(s) used more than once: **green onions**

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 **diced chicken breasts**, pat dry. Follow same instructions as ground pork in Step 3, stirring occasionally until chicken reaches minimum internal temperature, 5-7 minutes.
- If using **Impossible burger**, follow same instructions as ground pork in Step 3, breaking up until burger is heated through, 4-6 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 steak reaches minimum internal temperature, 4-6 minutes. Rest, 3 minutes.



1. Prepare the Ingredients

- Halve and peel **onion**. Cut halves into ½" dice.
- Trim and thinly slice **green onions** on an angle, keeping white and green portions separate.
- 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 poblanos with **cooking spray**.
- Roast in hot oven until poblanos are tender, but not completely cooked, 10-12 minutes.
- *Don't worry if poblanos char a bit; this adds flavor to the dish.*
- While poblanos roast, continue recipe.



3. Cook the Ground Pork

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



4. Cook the Filling

- Add **onions** to hot pan and stir occasionally until lightly charred, 4-5 minutes.
- Add **corn, chile and cumin rub, white portions of green onions, enchilada sauce**, and ¼ tsp. **salt**. Stir occasionally until corn is heated through and onions are 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.
- Plate dish as pictured on front of card, garnishing with remaining **green portions of green onions** and **sour cream**. Bon appétit!