



Creamy Beef Bolognese Stuffed Peppers

WITH MOZZARELLA AND PARMESAN

Classic



Prep & Cook Time

45-55 MIN

Cook Within

5 DAYS

You Will Need

Olive Oil, Salt, Pepper, Cooking Spray
Medium Non-Stick Pan,
Baking Sheet

Ingredients

¼ cup Italian Panko Blend
1 oz. Light Cream Cheese
1 Shallot
½ tsp. Garlic Salt
4 oz. Marinara Sauce
1 oz. Shredded Mozzarella
½ oz. Grated Parmesan Cheese
1 Roma Tomato
3 Green Bell Peppers
Customize It Options
10 oz. Ground Beef
12 oz. Impossible Burger
10 oz. Ground Pork
10 oz. Ground Turkey
20 oz. Double Portion Ground Beef

Difficulty Level

INTERMEDIATE

Spice Level

NOT SPICY

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/23460

*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
- Set **cream cheese** on counter to soften
- Prepare a baking sheet with foil and cooking spray

Customize It Instructions

- If using **20 oz. ground beef**, follow same instructions as 10 oz. ground beef, working in batches, if necessary.
- If using **ground pork**, follow same instructions as ground beef in Step 2, breaking up until pork reaches minimum internal temperature, 5-7 minutes.
- If using **ground turkey**, follow same instructions as ground beef in Step 2, breaking up until turkey reaches minimum internal temperature, 5-7 minutes.
- If using **Impossible burger**, follow same instructions as ground beef in Step 2, breaking up until burger is heated through, 4-6 minutes.



1. Start the Peppers

- Stem **peppers**, halve lengthwise, and remove seeds and ribs.
- Place pepper halves on prepared baking sheet and top with 1 tsp. **olive oil** and a pinch of **pepper**. Massage oil and seasoning into peppers.
- Flip pepper halves cut-side down. Roast in hot oven until tender, but still crisp, 13-15 minutes.
- While peppers roast, continue recipe.



2. Start Filling and Prepare Ingredients

- Place a medium non-stick pan over medium-high heat and add 2 tsp. **olive oil**.
- Add **ground beef**, ¼ tsp. **salt**, and a pinch of **pepper** to hot pan. Stir occasionally, breaking up meat, until no pink remains and beef reaches a minimum internal temperature of 160 degrees, 4-6 minutes.
- While beef cooks, core **tomato** and cut into ½" dice.
- Peel and mince **shallot**.



3. Finish the Filling

- Add **tomato** and **shallot** to hot pan. Stir occasionally until browned, 3-4 minutes.
- Stir in **marinara**, softened **cream cheese**, ¼ cup **water**, **garlic salt**, and ¼ tsp. **salt**. Bring to a simmer.
- Once simmering, stir often until creamy and slightly reduced, 2-3 minutes.
- Remove from burner.



4. Finish the Peppers

- Remove baking sheet from oven. Carefully, flip **peppers** cut side up. *Peppers will be hot! Use a utensil.* Distribute **filling** evenly among pepper halves and top with **mozzarella** and **panko**. *If peppers are too large to fill completely, fill 4 halves and roast 3-4 minutes longer. Remaining pepper is yours to use as you please!*
- Roast again in hot oven until cheese is lightly browned and bubbly and peppers are fully tender, 9-11 minutes.



5. Finish the Dish

- Plate dish as pictured on front of card, garnishing **peppers** with **Parmesan**. Bon appétit!