



# Italian Sausage-Stuffed Pizza Peppers

WITH MOZZARELLA

Classic



**Prep & Cook Time**

35-45 MIN

**Cook Within**

5 DAYS

**You Will Need**

Cooking Spray  
Baking Sheet, Medium Non-Stick Pan

**Ingredients**

- 8 oz. Marinara Sauce
- 2 oz. Shredded Mozzarella
- 2 oz. Kale
- 3 Green Bell Peppers
- 1 oz. Light Cream Cheese

**Customize It Options**

- 8 oz. Italian Pork Sausage Links
- 12 oz. Impossible Burger
- 10 oz. Ground Turkey
- 10 oz. Ground Beef
- 16 oz. Double Portion Italian Pork Sausage Links

**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/23463](http://www.homechef.com/23463)

\*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 **16 oz. Italian sausage**, follow same instructions as 8 oz. Italian sausage, working in batches, if necessary. You may have leftover filling.
- If using **ground beef**, follow same instructions as Italian sausage in Step 3, breaking up until beef reaches minimum internal temperature, 4-6 minutes.
- If using **ground turkey**, follow same instructions as Italian sausage in Step 3, breaking up until turkey reaches minimum internal temperature, 7-9 minutes.
- If using **Impossible burger**, follow same instructions as Italian sausage in Step 3, breaking up until burger is heated through, 4-6 minutes.



### 1. Prepare the Ingredients

- Halve **peppers** lengthwise and remove seeds and ribs.
- Stem **kale** and coarsely chop.
- On a separate cutting board, remove **Italian sausage** from casing, if necessary.



### 2. Start the Peppers

- Place **peppers** on prepared baking sheet, cut-side down, and spray with **cooking spray**.
- Roast in hot oven until tender and lightly browned, 16-18 minutes.
- While peppers roast, continue recipe.



### 3. Make the Filling

- Place a medium non-stick pan over medium-high heat. Add **Italian sausage** to hot, dry pan. Stir occasionally, breaking up meat, until browned and sausage reaches a minimum internal temperature of 160 degrees, 4-6 minutes.
- Add **kale** and stir often until wilted, 1-2 minutes.
- Add **marinara** and stir until warmed through and combined, 30-60 seconds.
- Remove from burner and stir in softened **cream cheese** until melted and combined.



### 4. Finish the Peppers

- Carefully, flip **roasted peppers** cut-side up. Divide **filling** evenly between peppers and top with **mozzarella**. Tray and peppers will be hot! Use a utensil. 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 melts, 8-10 minutes.



### 5. Finish the Dish

- Plate dish as pictured on front of card. Bon appétit!