



Picadillo-Style Pork Stuffed Peppers

WITH CHEDDAR-JACK CHEESE

Meal Kit



Prep & Cook Time

30-40 MIN

Cook Within

5 DAYS

Difficulty Level

INTERMEDIATE

Spice Level

SPICY

You Will Need

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

Ingredients

- 1 ½ fl. oz. White Cooking Wine
 - 1 Shallot
 - 3 Poblano Peppers
 - 1 Tbsp. Chile and Cumin Rub
 - 6 oz. Red Potatoes
 - 1 oz. Shredded Cheddar-Jack Cheese
 - ½ oz. Sliced Banana Peppers
 - 1 Tbsp. Tomato Puree
- ### Customize It Options
- 10 oz. Ground Pork
 - 10 oz. Ground Beef
 - 10 oz. Ground Turkey

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/24958

*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

Customize It Instructions

- If using **ground beef**, follow same instructions as ground pork in Step 4, breaking up until beef reaches minimum internal temperature, 4-6 minutes.
- If using **ground turkey**, follow same instructions as ground pork Step 4, breaking up until turkey reaches minimum internal temperature, 7-9 minutes.



1. Start the Peppers

- Stem **peppers**, halve lengthwise, and remove seeds. *Poblano peppers can vary in spice level; most are mild, but a few can be quite hot. Wash hands and cutting board after prepping.*
- Place peppers on prepared baking sheet and toss with 2 tsp. **olive oil** and a pinch of **salt** and **pepper**.
- Spread into a single layer, cut-side up. Roast in hot oven until peppers are almost tender, 10-15 minutes.
- While peppers roast, continue recipe.



2. Prepare the Ingredients

- Cut **potatoes** into 1/4" dice.
- Peel and mince **shallot**.
- Mince **banana peppers**.



3. Start the Filling

- Place a large non-stick pan over medium-high heat.
- Add 2 tsp. **olive oil**, **potatoes**, and a pinch of **salt** to hot pan. Stir occasionally until lightly golden, 4-5 minutes.



4. Finish the Filling

- Add **ground pork** and **shallots** to hot pan. Break up meat until no pink remains and pork reaches a minimum internal temperature of 160 degrees, 5-7 minutes.
- Stir in **tomato puree**, **chile** and **cumin rub**, **wine**, **banana peppers** (to taste), 2 Tbsp. **water**, and 1/4 tsp. **salt**. Stir occasionally until slightly thickened, 1-3 minutes.
- Remove from burner.



5. Finish the Dish

- Carefully fill **peppers** evenly with **filling**. Use caution, as peppers and filling will be hot!
- Plate dish as pictured on front of card, topping stuffed peppers with **cheese**. Bon appétit!