

Beef Cheeseburger Stuffed Peppers

WITH PICKLES AND TOMATOES

Meal Kit



Prep & Cook Time

30-40 MIN

Cook Within

5 DAYS

Difficulty Level

INTERMEDIATE

Spice Level

MEDIUM

You Will Need

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

Ingredients

- 3 ¼ oz. Dill Pickle Slices
 - 4 tsp. Beef Flavor Demi-Glace Concentrate
 - 1 ½ oz. Thousand Island Dressing
 - 2 oz. Shredded Cheddar Cheese
 - 1 Shallot
 - 3 Poblano Peppers
 - 2 Roma Tomatoes
 - ½ tsp. Seasoned Salt Blend
- Customize It Options**
- 10 oz. Ground Beef
 - 10 oz. Ground Pork
 - 12 oz. Impossible Burger
 - 10 oz. Ground Turkey
 - 20 oz. Double Portion Ground Beef

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/26803

*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
- Ingredient(s) used more than once: **tomatoes**

Customize It Instructions

- If using **20 oz. ground beef**, follow same instructions as 10 oz. ground beef, working in batches if necessary. You may have filling leftover.
- If using **ground pork**, cook in a large non-stick pan over medium heat with 1 tsp. olive oil, breaking up until pork reaches minimum internal temperature, 4-6 minutes.
- If using **ground turkey**, cook in a large non-stick pan over medium heat with 1 tsp. olive oil, breaking up until turkey reaches minimum internal temperature, 7-9 minutes.
- If using **Impossible burger**, cook in a large non-stick pan with 1 tsp. olive oil over medium heat, breaking up until burger reaches a minimum internal temperature of 160 degrees, 4-6 minutes.



2. Prepare the Ingredients

- Core **tomatoes** and cut into ¼" dice.
- Coarsely chop **pickles**.
- Peel and mince **shallot**.



4. Finish the Peppers

- Carefully remove baking sheet from oven. Baking sheet will be hot! Use an oven mitt.
- Carefully flip **peppers**, cut-side up, and distribute **filling** evenly among halves. Top with remaining **tomatoes**, then **cheese**. 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, 2-3 minutes.
- Carefully remove from oven.



1. Start the Peppers

- Stem **peppers**, halve, and 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.*
- Place peppers on prepared baking sheet, cut-side down. Spray peppers with **cooking spray**.
- Roast in hot oven until tender, 14-16 minutes.
- Don't worry if peppers char a bit; this adds flavor to the dish.
- While peppers roast, continue recipe.



3. Make the Filling

- Place a medium non-stick pan over medium-high heat and spray with **cooking spray**.
- Add **ground beef**, **seasoned salt**, and a pinch of **salt** and **pepper** to hot pan. Break up meat until no pink remains and beef reaches a minimum internal temperature of 160 degrees, 4-6 minutes.
- *Drain excess liquid from pan, if desired.* Stir in **shallots** until combined. Add half the **tomatoes** (reserve remaining for topping), **demi-glace**, and 2 Tbsp. **water**. Stir occasionally until slightly thickened, 2-3 minutes.
- Remove from burner.



5. Finish the Dish

- Plate dish as pictured on front of card, topping **peppers** with **pickles** and **dressing**. Bon appétit!