



In your box

- 3 Green Bell Peppers
- 6 oz. Cremini Mushrooms
- 2 Pepperoncini
- 2 Italian Sausage Links
- 6 fl. oz. Marinara Sauce
- 2 oz. Shredded Mozzarella

Customer Favorite

Sausage and Mushroom Stuffed Peppers with pepperoncini

NUTRITION per serving—Calories: 528, Carbohydrates: 28g, Fat: 33g, Protein: 29g, Sodium: 1619mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time
30-40 min.

Cook Within
5 days

Difficulty Level 
Easy

Spice Level 
Mild



🕒 You will need

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

👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- Preheat oven to **400 degrees**
- Thoroughly rinse produce and pat dry
- Prepare a baking sheet with foil and cooking spray



1

Prepare the Ingredients

- Stem **green bell peppers**, halve lengthwise, and remove seeds and ribs.
- Cut **mushrooms** into ¼” slices.
- Slice **pepperoncini** into ¼” rounds.
- Remove **Italian sausage** from casing.



2

Start the Peppers

- Place **green bell pepper halves** on prepared baking sheet and toss with 1 tsp. **olive oil** and a pinch of **pepper**. Massage oil into peppers.
- Arrange pepper halves cut side down. Roast in hot oven until tender but still crisp, 13-15 minutes.
- Remove from oven. *Peppers will finish cooking in a later step.*
- While peppers roast, make filling.



3

Make the Filling

- Heat 1 tsp. **olive oil** in a medium non-stick pan over medium heat. Add **Italian sausage** to hot pan. Stir occasionally, breaking up with a spoon, until browned, 3-4 minutes.
- Transfer sausage to a plate. Wipe pan clean and return to medium heat.
- Add 1 tsp. olive oil and **mushrooms** to hot pan. Stir occasionally until lightly brown, 3-4 minutes.
- Remove from burner. Stir in Italian sausage, **marinara**, and a pinch of **salt**.



4

Finish the Peppers

- Carefully, flip **pepper halves** cut side up. Distribute **filling** evenly among pepper halves and top with **cheese**.
- Roast 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 with **pepperoncini** (to taste). Bon appétit!