



#### In your box

- 2 tsp. Garlic Salt
- 3 French Rolls
- 2 oz. Roasted Garlic & Herb Butter
- 2 Roma Tomatoes
- 3 Green Bell Peppers
- 4 oz. Shredded Mozzarella
- 20 oz. Ground Beef
- ¼ cup Basil Pesto
- ¾ cup Jasmine Rice
- 16 fl. oz. Tomato Sauce

\*Contains: milk, wheat

#### You will need

- Olive Oil, Salt, Pepper
- Baking Sheet, Slow Cooker,
- 2 Mixing Bowls

HOME CHEF  
**Fresh**  
AND EASY

Slow-Cooker

## Ground Beef Caprese Stuffed Peppers

with cheesy garlic bread

NUTRITION per serving—Calories: 633, Carbohydrates: 59g, Fat: 31g, Protein: 31g, Sodium: 1728mg.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

\*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Cook Time  
HIGH HEAT  
4 Hrs

Cook Within  
5 days

Difficulty Level  
Easy

Spice Level  
Not Spicy

## Before you cook

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

- If using fresh produce, thoroughly rinse and pat dry
- Please read and follow all instructions in your slow cooker manual. Cook with a lid for the entire recommended cooking time; make sure to check that meal is fully cooked before eating. Use oven mitts or a towel when handling lid or pot.
- Ingredient(s) used more than once: **cheese**



1

### Prepare the Ingredients

- Stem, seed, remove ribs, and halve **green bell peppers**.
- Core **tomato** and cut into ¼" dice.
- Combine tomato and **pesto** together in a mixing bowl. Refrigerate until plating.
- In another mixing bowl, combine **ground beef, rice, garlic salt, ½ cup water**, and a pinch of **pepper**.



2

### Start the Dish

- Fill **peppers** with **ground beef mixture**.
- In a clean slow cooker, add 1 cup **water**. Add peppers to slow cooker. *Peppers will fit snugly.* Top with **tomato sauce, 1 Tbsp. olive oil, ¼ tsp. salt**, and a pinch of **pepper**.
- Turn slow cooker on to high heat. Cover, and cook until ground beef reaches a minimum internal temperature of 160 degrees, 4 hours.



3

### Bake the Garlic Bread

- After 3 ½ hours, preheat oven to 425 degrees. Uncover slow cooker and top **peppers** with half the **cheese** (reserve remaining for garlic bread). Cover again.
- Place **bread** on prepared baking sheet. Spread **butter** on bread and top with remaining cheese. Bake in hot oven until browned, 6-9 minutes.



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### Finish the Dish

- Plate dish as pictured on front of card, topping **peppers** with **tomato pesto mixture**. Bon appétit!