



In your box

- 1 oz. Light Cream Cheese
 - 3 Green Bell Peppers
 - 2 oz. Kale
 - 3 oz. Shredded Mozzarella
 - 8 fl. oz. Marinara Sauce
- Customize It Options**
- 8 oz. Italian Pork Sausage Links
 - 4 Beyond Sausage Links
 - 10 oz. Antibiotic-Free Ground Beef
 - 12 oz. Ground Turkey

*Contains: milk

You will need

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



Customer Favorite

Cheesy Italian Sausage-Stuffed Pizza Peppers

with marinara and mozzarella

NUTRITION per serving—Calories: 535, Carbohydrates: 31g, Fat: 31g, Protein: 32g, Sodium: 1735mg.

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.

Prep & Cook Time

35-45 min.

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
- Preheat oven to **400 degrees**
- Prepare a baking sheet with foil and cooking spray

Customize It Instructions

- If using **Beyond Sausage**, crumble into bite-sized pieces. Follow same instructions as Italian sausage in Step 3, cooking with a pinch of **salt** and **pepper**, and breaking up with a spoon until warmed through, 6-8 minutes. *Vegetarian sausage will not brown.*
- If using **ground beef**, follow same instructions as Italian sausage in Step 3, cooking with a pinch of salt and pepper, and breaking up meat until no pink remains and beef reaches a minimum internal temperature of 160 degrees, 4-6 minutes.
- If using **ground turkey**, follow same instructions as Italian sausage in Step 3 cooking with a pinch of salt and pepper, and breaking up meat until no pink remains and turkey reaches a minimum internal temperature of 165 degrees, 7-9 minutes.

Minimum Internal Temperature

Steak 145° | Chicken 165° | Pork 145° | Salmon 145° | Shrimp 145°



1

Prepare the Ingredients

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



2

Roast the Peppers

- Place **green bell 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, make filling.



3

Make the Filling

- Place a medium non-stick pan over medium-high heat. Add **Italian sausage** to hot 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 sauce** and stir until warmed through, 30-60 seconds.
- Remove from burner and stir in **cream cheese** until combined.



4

Stuff and Bake the Peppers

- Carefully, flip **roasted peppers** to cut side up. Divide **filling** between each pepper and top with **mozzarella**.
- Roast until cheese is melted, 8-10 minutes.



5

Finish the Dish

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