

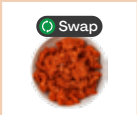


# Cal Smart Pork-Stuffed Hot Peppers

with Lime-Dressed Greens and Crema

Smart Meal

35 Minutes



Pork Chorizo  
250 g | 500 g

Customized Protein + Add Swap or \*2 Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](http://www.hellofresh.ca)



- Ground Pork  
250 g | 500 g
- Hot Pepper  
1 | 2
- Enchilada Spice Blend  
1 tbsp | 2 tbsp
- Tomato Sauce Base  
2 tbsp | 4 tbsp
- Lime  
1 | 2
- Spring Mix  
56 g | 113 g
- Monterey Jack Cheese, shredded  
½ cup | 1 cup
- Mirepoix  
113 | 227 g
- Baby Tomatoes  
113 g | 227 g
- Sour Cream  
1 | 2
- Chicken Broth Concentrate  
1 | 2

**Allergens** Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

**Pantry items** | Oil, sugar, salt, pepper

**Cooking utensils** | Baking sheet, large bowl, large non-stick pan, measuring cups, measuring spoons, small bowl, whisk, zester

1



### Cook filling

- Before starting, preheat the broiler to high. Wash and dry all produce.

 **Swap** | **Pork Chorizo**

- Heat a large non-stick pan over medium-high heat.
- When hot, add  $\frac{1}{2}$  **tbsp** (1 **tbsp**) **oil**, then **mirepoix**. Cook, stirring occasionally, until tender-crisp, 2-3 min.
- Add **pork** and **Enchilada Spice Blend**. Cook, breaking up **pork** into smaller pieces, until no pink remains, 3-4 min.\*\*
- Season with **salt** and **pepper**.

2



### Prep

- Meanwhile, halve **tomatoes**.
- Zest, then juice **lime** into a large bowl. Set aside.
- Cut **hot peppers** in half lengthwise, then remove cores and seeds to make bowl shapes (keep the stems on).
- Arrange **hot peppers** on an unlined baking sheet, cut-sides down.
- Broil in the middle of the oven until slightly tender, 3-5 min.

3



### Finish filling

- Meanwhile, add **tomato sauce base**, **chicken stock concentrate**,  $\frac{1}{2}$  **cup** (1 **cup**) **water** to the pan with the **pork**.
- Cook, stirring often, until **veggies** are tender and **sauce** thickens slightly, 2-3 min.
- Set aside.
- Season with **salt** and **pepper**.

4



### Stuff peppers

- Carefully remove **peppers** from the oven and flip, cut-sides up.
- Divide **pork mixture** between **hot pepper halves**, then sprinkle **cheese** over top.
- Return stuffed **hot peppers** to the middle of the oven and broil until **cheese** melts, 1-2 min.

5



### Make salad

- Add **1 tbsp** (2 **tbps**) **oil** and  $\frac{1}{4}$  **tsp** ( $\frac{1}{2}$  **tsp**) **sugar** to the large bowl with **lime juice**. Whisk to combine.
- Add **spring mix** and **tomatoes** to bowl, then toss to combine.
- Season with **salt** and **pepper**.

6



### Finish and serve

- Add **lime zest** and **sour cream** to a small bowl. Season with **salt** and **pepper**, then stir to combine.
- Divide **stuffed hot peppers** and **salad** between plates.
- Dollop over **lime crema**.

Measurements  
within steps

**1 tbsp** (2 **tbps**) **oil**  
2 person 4 person Ingredient

### 1 | Cook filling

 **Swap** | **Pork Chorizo**

If you've opted to get **chorizo**, cook it in the same way the recipe instructs you to cook the **pork**\*\*

\*\* Cook to a minimum internal temperature of 74°C/165°F.