

Spicy "Relleños-Style" Sausage & Cheese Stuffed Peppers



35 minutes | 2 servings

Find cookware

[chef's knife](#)
[citrus juicer \(optional\)](#)
[colander](#)
[cutting board](#)
[garlic press \(optional\)](#)
[grater](#)
[hand or regular blender](#)
[measuring spoons](#)
[oven mitts](#)
[stainless steel or cast iron skillet](#)
[stirring spoon](#)
[tongs](#)

Grab ingredients

½ small bunch	cilantro
2 cloves	garlic
2	green bell peppers
½	jalapeño pepper
½	lime
¼ (8 oz) block	mozzarella cheese
⅓ cup	plain Greek yogurt
2	pork sausages
1	shallot
1	tomato
	cumin, ground
	extra virgin olive oil
	salt

Cook & enjoy

- 1 Preheat oven to broil on high and position rack under the broiler.
- 2 Meanwhile, wash and dry the fresh produce.
2 green bell peppers
1 tomato
½ small bunch cilantro
½ jalapeño pepper
½ lime
- 3 Place bell peppers in an ovenproof skillet and drizzle with oil. Place in the oven (it doesn't have to be fully heated) and broil, flipping halfway through, until tender and skins are slightly charred, 3-4 minutes.
1 tbsp extra virgin olive oil
- 4 While the peppers cook, large dice tomato and place in a blender.
- 5 Shave cilantro leaves off the stems and discard stems. Transfer leaves to the blender with the tomato.
- 6 Remove peppers from the oven, transfer to a plate, and set aside to cool. Set oven temperature to 425°F.
- 7 Quarter jalapeño pepper lengthwise; seed and remove ribs with a spoon. Add to the blender. (Be careful, with jalapeños, do not touch your eyes and ensure you wash your hands after handling or wear gloves while preparing.)
- 8 Juice lime into the blender.

- 9 Peel and roughly chop garlic and shallot. Add to the blender, along with oil, cumin, and salt; blend on high for several minutes until smooth. Set aside.
- 2 cloves garlic
 - 1 shallot
 - 1 tbsp extra virgin olive oil
 - ¼ tsp cumin
 - ¼ tsp salt
- 10 Preheat the skillet, used for the peppers, over medium-high heat.
- 11 Meanwhile, use the tip of a knife to slice down the length of each sausage. Peel off casings and discard. Add sausage to the skillet and, breaking apart with a spoon, cook until browned and slightly crispy, 6-7 minutes. Remove from the heat.
- 2 pork sausages
- 12 Coarsely grate cheese.
- ¼ (8 oz) block mozzarella cheese
- 13 Once the peppers are cool enough to handle, cut a 3-inch lengthwise opening in each pepper on one side, starting just below the stem. Use a spoon to scoop out the seeds.
- 14 Stuff peppers with cheese and sausage.
- 15 Pour blended sauce into the skillet. Transfer stuffed peppers, seam-side up, to the skillet with the sauce. Place in the oven and bake until peppers are warmed through and cheese is melted, 10-12 minutes.
- 16 To serve, divide sauce and peppers between plates. Top with yogurt and enjoy!
- ⅓ cup plain Greek yogurt