



## PORK SAUSAGE STUFFED PEPPERS

with Pepper Jack Cheese

### WHAT WE SEND (2 servings | 4 servings)

\* Keep refrigerated



**Green Bell Peppers\***

(2 | 4)



**Yellow Onion**

(1 | 2)



**Garlic**

(2 Cloves | 4 Cloves)



**Pork Sausage\***

(1 | 2)



**Israeli Couscous**

(1 | 2)

*Contains wheat*



**Tomato Paste**

(1 | 2)



**Shredded Pepper Jack\***

(1 | 2)

*Contains milk*

### WHAT YOU'LL NEED

**Olive Oil**

(4 tsp | 8 tsp)

**Vegetable Oil**

(1 tsp | 2 tsp)

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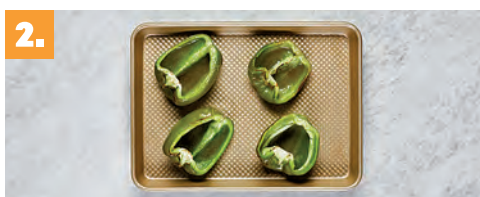
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Preheat oven to 425 degrees. **Wash and dry all produce.** Halve **bell peppers** lengthwise; remove stems and seeds. Halve, peel, and finely chop **onion**. Peel and finely chop **garlic**.



Place **bell pepper halves** cut sides up on a baking sheet; drizzle each half with **olive oil** and rub to evenly coat. Season with **salt** and **pepper**. Roast until softened and lightly browned, 18–22 minutes.



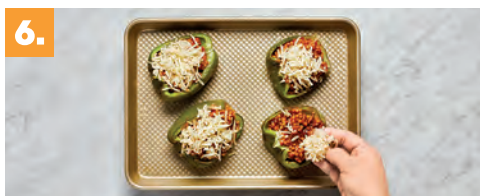
Meanwhile, heat a **drizzle of oil** in a large pan over medium–high heat. Add **onion** and season with **salt** and **pepper**. Cook, stirring, until softened, 4–5 minutes.



Remove **sausage** from casing; discard casing. Add sausage and **garlic** to pan with **onion**. Cook, breaking up meat into pieces, until browned and cooked through, 4–5 minutes. Add **tomato paste** and **couscous** and stir to coat.



Stir in **2 cups water** (**3 cups for 4 servings**) and a large pinch of **salt** and **pepper**. Bring to a boil and cook, stirring often, until **couscous** is tender and mixture has thickened, 8–10 minutes. (**If water evaporates before couscous is tender, add a splash more.**) Taste and season with **salt** and **pepper**.



Remove baking sheet with **bell pepper halves** from oven and heat broiler to high. If necessary, carefully drain any liquid from baking sheet. Divide half the filling between pepper halves. Evenly top with **cheese**. Broil until cheese is melted and lightly browned, 2–3 minutes. (**Watch carefully to avoid burning. The broiler is a powerful tool!**) Divide remaining filling between plates and top with stuffed peppers.