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PORK SAUSAGE STUFFED PEPPERS

with Pepper Jack

WHAT WE SEND (2 servings | 4 servings)
* Keep refrigerated


Green Bell Peppers*
(2 | 4)



Yellow Onion
(1 | 2)


Garlic
(2 Cloves | 4 Cloves)

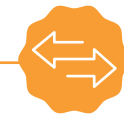

Pork Sausage*
(1 | 2)


Tomato Paste
(1 | 2)


Israeli Couscous
(1 | 2)
Contains: Wheat


Shredded Pepper Jack*
(1 | 2)
Contains: Milk

PREP IN **5 MIN** READY IN **35 MIN**



If you chose a different protein when placing your order, follow the **CustomPlate** instructions on the flip side of this card to learn how to modify your meal.


Chicken Sausage 🍗
(1 | 2)

WHAT YOU'LL NEED

Kosher Salt
Black Pepper

Olive Oil
(4 tsp | 8 tsp)

Cooking Oil
(1 tsp | 2 tsp)

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\$20



Be careful when handling the bell peppers in step 6! We recommend using tongs to hold those hot-from-the-oven peps in place while stuffing them.

1.



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

2.



Place **bell pepper halves**, cut sides down, 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.

3.



While bell peppers roast, heat a **drizzle of oil** in a large, preferably ovenproof, pan over medium-high heat. Add **onion** and season with **salt** and **pepper**. Cook, stirring, until softened, 4–5 minutes.

4.



Meanwhile, 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**; stir to coat.



Swap in **chicken sausage** for pork sausage. (No need to remove the casing—there is none!)

5.



Stir **2 cups water** (**3 cups for 4 servings**) and a **big pinch of salt and pepper** into pan. 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**. Turn off heat.

6.



Remove baking sheet with **bell pepper halves** from oven. Carefully fill bell pepper halves with as much **filling** as will fit, keeping remaining filling in pan. Nestle **stuffed peppers** in pan with remaining filling. (**If your pan isn't ovenproof, transfer remaining filling and stuffed peppers to a baking dish now.**) Evenly top with **cheese**. Return to oven until cheese is melted and lightly browned, 4–5 minutes. (**Watch carefully to avoid burning.**) Divide stuffed peppers and remaining filling between plates.

*Pork Sausage is fully cooked when internal temperature reaches 160 degrees.
Chicken Sausage is fully cooked when internal temperature reaches 165 degrees.*

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