



Tex-Mex Beef Stuffed Peppers

with Corn & Bean Salad



30-40min



4 Servings

Tender roasted peppers full of beef and cheese are accompanied by a colorful salad of corn, beans, and cilantro. A Mexican chili spice mix adds a kick to the pepper stuffing, which is then mellowed by the melted cheese and the bright salad.

What we send

- Mexican chili spice
- corn
- grass-fed ground beef
- fresh cilantro
- canned black beans
- red bell pepper
- red onion

What you need

- apple cider vinegar
- kosher salt & ground pepper

Tools

- fine-mesh sieve
- large ovenproof skillet
- rimmed baking sheet
- small skillet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1080.0kcal, Fat 55.0g, Proteins 50.0g, Carbs 100.0g



1. Prep ingredients

Preheat oven to 450°F with a rack in the center. Stack **tortillas** and thinly slice, then finely chop. Finely chop **cilantro stems**, and coarsely chop **leaves**, keeping them separate. Peel and finely chop **1¼ cups onion**. Set a fine-mesh sieve over a bowl and drain **beans**, reserving **liquid** separately. Rinse beans and transfer to a medium bowl.



4. Stuff peppers

Stir in **reserved bean liquid** and **½ cup water**. Season with **salt** and **pepper**. Scrape into a bowl. Wipe out skillet. Add **1 tablespoon oil** to same skillet. Fill **peppers** with **beef**. Place peppers, cut side-up in skillet and cook over medium heat until browned on the bottoms, 3–4 minutes. Transfer skillet to center rack of oven and roast for 15 minutes.



2. Prep peppers

Halve **peppers** from top to bottom (to make 8 equal halves), and remove cores and seeds. Sprinkle insides lightly with **salt**.



5. Make salad

While **stuffed peppers** bake, heat **1 tablespoon oil** in a small skillet over medium-high. Add **corn** and cook until warmed through, about 2 minutes. To bowl with **beans**, add corn, **chopped cilantro leaves**, **remaining onions**, **¼ cup oil**, **3 tablespoons vinegar**; stir to combine. Season to taste with **salt** and **pepper**.



3. Cook filling

Heat **2½ tablespoons oil** in a large, ovenproof skillet over medium-high. Add **beef**; cook, breaking up into smaller pieces, stirring, until browned, 4–6 minutes. Add **cilantro stems**, **1 cup of the onions**, **2½ teaspoons of the chili spice**. Cook until onions are softened, about 2 minutes. Add **chopped tortillas**; cook, stirring until lightly toasted, about 2 minutes.



6. Finish & serve

Finely chop **cheese**. Sprinkle **stuffed peppers** with **cheese** and return to the oven. Roast on the center oven rack until peppers are tender and cheese is melted, about 5 minutes. Serve **stuffed peppers** with **corn & bean salad** alongside. Enjoy!