MARLEY SPOON

Tex-Mex Beef Stuffed Peppers

with Corn & Bean Salad

30-40min 2 Servings

We're combining the Tex-Mex flavors we love with hearty stuffed peppers. Roasted sweet bell peppers are stuffed with savory grass-fed ground beef, cheese, and our Mexican chili spice blend, which adds a warming kick to the stuffing. If that weren't enough, we serve the peppers with a lively salad made with corn, hearty black beans, and fresh cilantro.

What we send

- 6 (6-inch) corn tortillas
- ¼ oz fresh cilantro
- 1 red onion
- 15 oz can black beans
- 2 bell peppers
- 10 oz pkg grass-fed ground beef
- ¼ oz chorizo chili spice blend
- 5 oz corn
- 2 oz shredded cheddar-jack blend [7]

What you need

- kosher salt & ground pepper
- neutral oil
- apple cider vinegar (or white wine vinegar)

Tools

- fine-mesh sieve
- medium ovenproof skillet
- small skillet

Allergens

Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1170kcal, Fat 65g, Carbs 89g, Protein 52g

1. Prep ingredients

Preheat oven to 450°F with a rack in the center. Stack **2 of the tortillas** and thinly slice, then finely chop (save rest for own use). Finely chop **cilantro stems**, and coarsely chop **leaves**, keeping them separate. Finely chop **¾ cup onion**. Drain **beans** in a fine-mesh sieve over a bowl; reserve **liquid**, keeping them separate. Rinse beans and transfer to a medium bowl.

2. Prep peppers

Halve **peppers** from top to bottom (to make 4 equal halves), and discard cores and seeds. Sprinkle insides lightly with **salt**.

3. Cook filling

Heat **1½ tablespoons oil** in a medium ovenproof skillet over medium-high. Add **beef**; cook, breaking up into smaller pieces, stirring, until browned, 4–6 minutes. Add **chopped cilantro stems, ½ cup of the chopped onions**, and **2½ teaspoons chili spice**. Cook until onions are softened, about 2 minutes. Add **chopped tortillas**; cook, stirring until lightly toasted, about 2 minutes.

4. Stuff peppers

Stir in **reserved bean liquid** and **¼ cup water**. Season with **salt** and **pepper** and transfer to a bowl. Wipe out skillet. Add **1 tablespoon oil** to same skillet. Fill **peppers** with **beef filling**. Place peppers in skillet and cook over medium heat until browned on the bottoms, 3-4 minutes. Transfer skillet to center oven rack and bake for 15 minutes.

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 chopped onions**, **3 tablespoons oil**, and **2 tablespoons vinegar**; stir to combine. Season to taste with **salt** and **pepper**.

6. Finish & serve

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