# **DINNERLY**



## Cajun Turkey & Bell Pepper Bowl with Cheese & Rice





That signature Cajun flavor is right at home with saucy turkey, crisp bell pepper and onions, and lots of melty cheese. Don't get us started on how fast this meal comes together—you'll be wondering what else to do with all your free time! We've got you covered!

### **WHAT WE SEND**

- 1 green bell pepper
- · 1 yellow onion
- 10 oz pkg ground turkey
- ¼ oz Cajun seasoning
- · 8 oz tomato sauce
- 2 oz shredded cheddarjack blend <sup>7</sup>
- 5 oz brown rice

#### WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- sugar

### **TOOLS**

- · small saucepan
- medium skillet

### **ALLERGENS**

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

### **NUTRITION PER SERVING**

Calories 810kcal, Fat 35g, Carbs 84g, Protein 44g



### 1. Cook rice

In a small saucepan, combine rice, 1½ cups water, and ½ teaspoon salt. Bring to a boil over high heat. Cover and cook over low heat until rice is tender and liquid is absorbed, about 17 minutes. Keep covered off heat until ready to serve.



2. Cook pepper & onion

Meanwhile, halve **pepper**, discard stem and seeds, and cut into ½-inch pieces. Cut **onion** into ½-inch pieces.

Heat 1 tablespoon oil in a medium skillet over medium-high. Add onions and peppers; season with salt and pepper. Cook, stirring occasionally, until starting to brown and soften, 8–10 minutes. Transfer to a medium bowl.



3. Cook turkey

Heat 1 tablespoon oil in same skillet. Add turkey and cook, breaking up into smaller pieces, until cooked through, about 5 minutes. Add 1 teaspoon Cajun seasoning (add more for more heat); cook, stirring until fragrant, about 30 seconds. Add ¼ cup water and bring to a simmer, scraping up any browned bits from bottom of skillet. Stir in tomato sauce and a pinch of sugar.



4. Finish & serve

Season **turkey** to taste with **salt** and **pepper**. Fluff **rice** with a fork.

Serve Cajun turkey and peppers with cheese sprinkled over top. Enjoy!



5. ...

What were you expecting, more steps?



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!