

DINNERLY



Lamb Taco Stuffed Peppers with Corn & Cheddar Cheese



25min



2 Servings

Need to sneak in one more veggie on taco night? Swap the tortillas for bell peppers! It's not actually very sneaky in presentation, but they'll taste so good that no one will mind. A lamb, corn, and onion filling broils with cheese on top until it's melty, then we finish it off with red enchilada sauce and a sprinkle of onion. We've got you covered!

WHAT WE SEND

- 1 yellow onion
- 2 green bell peppers
- 2½ oz corn
- 10 oz pkg ground lamb
- ¼ oz taco seasoning
- 4 oz red enchilada sauce
- 2 oz shredded cheddar-jack blend ⁷

WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper

TOOLS

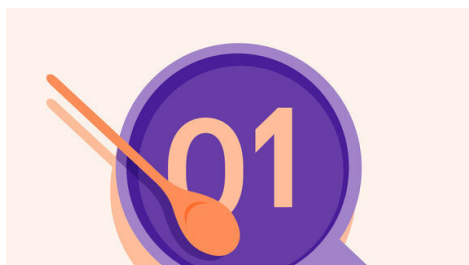
- rimmed baking sheet
- medium heavy skillet (preferably cast-iron)

ALLERGENS

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

NUTRITION PER SERVING

Calories 650kcal, Fat 42g, Carbs 30g, Protein 36g



1. Prep onion & peppers

Preheat broiler with racks in the center and upper third.

Halve **onion**; thinly slice. Finely chop 2 tablespoons.

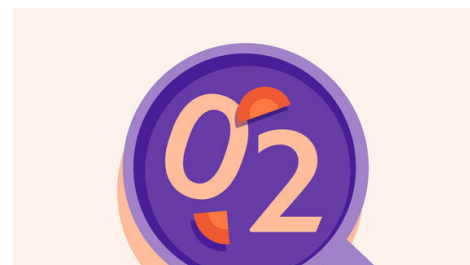
Halve **bell peppers**; discard cores and seeds. Rub with **oil**; sprinkle insides with **salt**. Transfer to a rimmed baking sheet. Broil on upper oven rack until lightly softened and browned in spots, flipping halfway through, 5–7 minutes.



4. Broil & serve

Divide **filling** among **peppers** and sprinkle with **cheese**. Broil on center oven rack until cheese is melted, 1–3 minutes (watch closely as broilers vary).

Serve **lamb taco stuffed peppers** with **remaining enchilada sauce** and **finely chopped onions** over top. Enjoy!



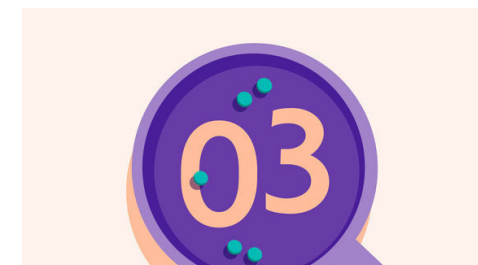
2. LAMB VARIATION

While **peppers** broil, heat **1 tablespoon oil** in a medium heavy skillet over medium-high. Add **sliced onions** and cook, stirring occasionally, until browned in spots, 5–7 minutes. Add **corn** and **lamb**; cook, stirring and breaking up lamb into smaller pieces, until browned, 4–6 minutes. Stir in **taco seasoning**.



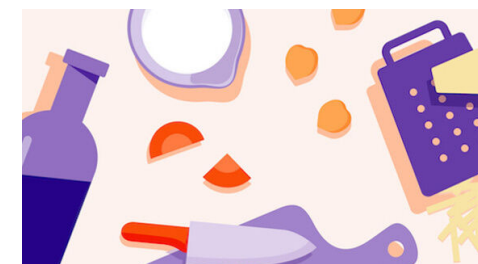
5. ...

What were you expecting, more steps?



3. Finish filling

Off heat, add **half of the enchilada sauce** and **2 tablespoons water**, scraping up any browned bits from bottom of skillet. Season to taste with **salt** and **pepper**.



6. ...

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