

DINNERLY



Italian Stuffed Pepper Soup:

Double the Servings. Same Price.



30-40min



2 Servings

We love stuffed peppers, but it's a bit needy. It's a whole lot of prep and cooking to get dinner on the table. So we've turned this classic inside out! Just dump it all in a pot and let it simmer away. A cozy bowl of stuff pepper soup, full of the same rich flavors and warm feels. Did we mention it's double the amount of food for the same Dinnerly price? SOUP-er saver, indeed. (2p plan serves 4; 4p plan serves 8.)

WHAT WE SEND

- 1 bell pepper
- 1 oz scallions
- garlic
- ½ lb pkg uncased sweet Italian pork sausage
- 5 oz jasmine rice
- 2 pkts turkey broth concentrate
- 8 oz can tomato sauce

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper

TOOLS

- medium (2 quart) Dutch oven or pot

ALLERGENS

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

NUTRITION PER SERVING

Calories 345kcal, Fat 12g, Carbs 39g, Proteins 18g



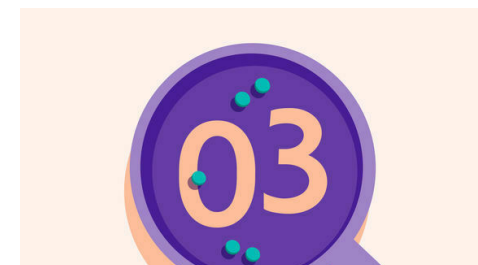
1. Prep ingredients

Halve **pepper**, discard stem and seeds, then cut into ½-inch pieces. Trim **scallions**, then thinly slice, keeping dark greens separate. Finely chop **2 large garlic cloves**.



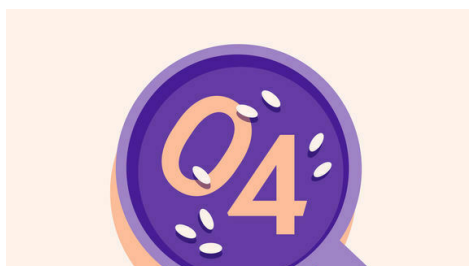
2. Brown sausage

Heat **2 tablespoons oil** in a medium Dutch oven or pot over medium-high. Add **sausage and a pinch of salt**; cook, breaking up into large pieces, until browned, 3–5 minutes.



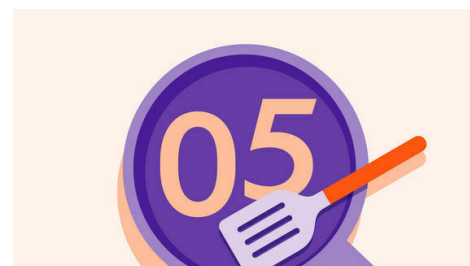
3. Cook veggies

To pot with **sausage**, add **peppers, scallion whites and light greens, chopped garlic, and a pinch each of salt and pepper**. Cook, stirring, until veggies are softened and sausage is cooked through, 5–8 minutes. Add **rice** and cook, stirring, until toasted, about 2 minutes.



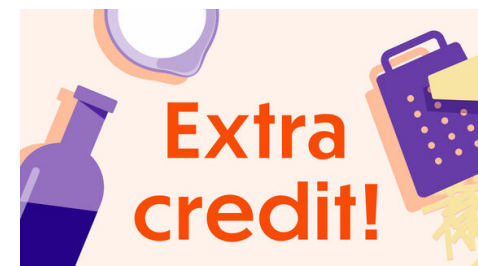
4. Bring to a boil

Stir in **all of the turkey broth concentrate, tomato sauce, and 6 cups water**. Cover and bring to a boil over high heat.



5. Simmer & serve

Reduce heat to low; simmer uncovered, stirring occasionally, until **rice** is tender, about 17 minutes. Season to taste with **salt and pepper**. Serve **soup** topped with **scallion dark greens**. Enjoy!



6. Carbo-load!

We're suckers for crusty bread. Especially, when it's used as a vessel for sopping up every last drop of the meal. Serve this big pot of flavor with garlic bread or a simple baguette alongside for dipping.