



**GREEN
CHEF**

BBQ CHEESEBURGER STUFFED PEPPERS

creamy chimichurri slaw, dried cranberries, almonds

COOK TIME

20 MIN

SERVINGS

2

CALORIES PER SERVING

690

MENU

GLUTEN-FREE // FAST & FIT

Try a new twist on your favorite cheeseburger from the comfort of your own home, without firing up the grill. Tender roasted bell pepper halves are stuffed with ground beef that's simmered with barbecue sauce, then topped with melty sharp cheddar cheese. A crunchy slaw tossed with dried cranberries and sliced almonds and dressed with creamy chimichurri comes on the side. It's all the fun of a cookout—without the sunburn!



If you ordered the 4-serving version of this meal, refer to the guidelines in Step 1.



Certified gluten-free by the Gluten Intolerance Group's Gluten-Free Safe Spot Program.

GREEN CHEF IS PROUD to be a USDA Certified Organic company. All produce and eggs are organic unless otherwise labeled.

INGREDIENTS (11 ITEMS)

1 unit **Green bell pepper**
1 whole **Shallot**
7 oz **Cabbage & carrots**
1 oz **Dried cranberries**
½ oz **Sliced almonds** T
¼ oz **Creamy parsley & cilantro chimichurri** E S
10 oz **Ground beef***
¼ tsp **Smoky mustard-celery blend**
1 whole **Vegetable stock concentrate**
¼ oz **Mild barbecue sauce**
1 oz **Sharp cheddar cheese** M

WHAT YOU'LL NEED

large sauté pan
baking sheet
medium bowl
measuring cup & spoons
oven mitt
cooking oil
salt & pepper

ALLERGENS

T TREE NUTS (almonds)
E EGGS
S SOY
M MILK

*Ground beef is fully cooked when it's no longer pink.

Wash and dry fresh produce. Wash hands and surfaces after handling raw meat. Consuming raw or undercooked meat may increase your risk of foodborne illness. Go to [greenchef.com/faq](https://www.greenchef.com/faq) for safe cooking guidelines and to learn more about food allergens. Questions? Contact us at (888) 236-7295.

1 PREP

- Preheat oven to 425 degrees.
- Halve **green bell pepper*** lengthwise. Discard seed pod and stem.
- Cut ends off **shallot** and discard peel. Halve lengthwise. Lay flat and small dice into pieces, about ¼ inch each.

**The ingredient you received may be a different color.*

COOKING FOR
4

If you ordered the 4-serving version of this meal, modify this recipe by doubling the measurements (where it makes sense) and using bigger pots, pans, and bowls.

2 ROAST BELL PEPPER

- Place **bell pepper halves**, cut sides down, on a lightly oiled, foil-lined baking sheet. Drizzle with 1 teaspoon cooking oil. Lightly season with salt and pepper. Rub to evenly coat.
- Roast 12-15 minutes, or until tender.

3 MAKE SLAW

- Place **cabbage*** and **carrots**, **dried cranberries**, and **sliced almonds** in a medium bowl. Drizzle with **creamy parsley and cilantro chimichurri**. Lightly season with salt and pepper. Toss to combine.

**The ingredient you received may be a different color.*

4 COOK BEEF FILLING

- Heat 1 teaspoon cooking oil in a large sauté pan over medium-high heat. Add **shallot** and **ground beef** to hot pan. Season with **smoky mustard-celery blend**, salt, and pepper. Cook 4-5 minutes, or until fully cooked, breaking up **beef** into pieces.
- Remove from heat. Add **vegetable stock concentrate** and about half of the **mild barbecue sauce**. Stir to combine.

5 STUFF BELL PEPPER

- Flip **bell pepper halves**. (Careful! Baking sheet is hot!) Spoon about ¼ cup of the **beef filling** into each half.* Sprinkle with **sharp cheddar cheese**.
- Set oven to low broil.
- Broil 2-3 minutes, or until cheese melts.

**If there's excess filling after stuffing the bell pepper halves, reserve it in the pan for Step 6.*

6 PLATE YOUR DISH

- Divide any excess **beef filling** between plates. Top with **BBQ cheeseburger stuffed peppers**. Drizzle with remaining **barbecue sauce**. Serve **creamy chimichurri slaw** on the side. Enjoy!



Nutrition Facts

2 Servings per container

Serving size (413g)

Amount per serving

Calories 690

	% Daily Value*
Total Fat 44g	56%
Saturated Fat 13g	65%
Trans Fat 0g	
Cholesterol 110mg	37%
Sodium 930mg	40%
Total Carbohydrate 39g	14%
Dietary Fiber 6g	21%
Total Sugars 27g	
Includes 10g Added Sugars	20%
Protein 34g	
Vitamin D 0mcg	0%
Calcium 221mg	15%
Iron 5mg	30%
Potassium 601mg	15%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

All ingredients in this recipe:

Ground Beef [beef], **Vegetable Stock Concentrate** [vegetable juice concentrates (tomato, mushroom, onion, carrot , celery), sugar, maltodextrin, salt, yeast extract, and natural flavor], **Shallot**, **Smoky Mustard-Celery Blend** (Sweet Paprika, Granulated Garlic, Onion Powder, Ground Coriander, Celery Seeds, Dried Mustard, Applewood-Smoked Sea Salt), **Bell Peppers**, **Sharp Cheddar Cheese** [part-skim milk, cheese cultures, salt, enzymes, annatto, anti caking agent (potato starch powdered cellulose, natamycin)], **Barbecue Sauce** [tomato puree (filtered water, tomato paste), sugar, white vinegar, molasses, natural hickory smoke flavor, salt, corn starch, Worcestershire sauce (white vinegar, molasses, filtered water, sugar, sea salt, caramel color, garlic powder, spices, cayenne pepper, black pepper, xanthan gum), caramel color, onion powder, garlic powder, ground red peppers, xanthan gum], **Red Cabbage**, **Green Cabbage**, **Carrots**, **Creamy Chimichurri** (Yellow Onions, Parsley, Cilantro, Garlic, Dried Oregano, Sea Salt, Black Pepper, Crushed Red Pepper Flakes, Apple Cider Vinegar [apple cider vinegar], Sunflower Oil [high oleic sunflower oil], Mayonnaise [organic expeller pressed soybean oil, water, organic egg yolks, organic whole eggs, organic distilled white vinegar, salt, organic white mustard (organic distilled vinegar, water, organic mustard seeds, salt, organic spices), organic lemon juice concentrate], Lemon Juice [lemon]), **Almonds** [almonds], **Dried Cranberries** [cranberries, cane sugar, sunflower oil]

Allergen information:

Contains Tree Nuts, Egg, Soy And Milk

Allergens may be reflected in pantry items listed in the “What You’ll Need” section of the recipe card.

Manufactured on equipment that processes products containing egg, fish/shellfish, milk, sesame, soy, peanuts, and tree nuts.