

Mediterranean Turkey Stuffed Peppers

with Feta & Salsa Verde Rice

2 SERVINGS | 30-40 MINS

 **Blue Apron**
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 IF YOU CHOSE A CUSTOMIZED OPTION, visit the Current tab in the Blue Apron app or at blueapron.com for ingredients (denoted with an ) and instructions tailored to you.*

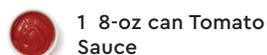
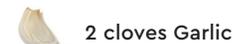
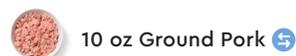
 Serve with Blue Apron wine that has this symbol blueapron.com/wine

Ingredients

Customized ingredients



SWAPPED FOR:



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*Ingredients may be replaced and quantities may vary.

1 Roast the peppers

- Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the fresh produce.
- Place the **peppers** on a sheet pan. Drizzle with **olive oil** and season with salt and pepper; turn to coat.
- Roast 10 to 12 minutes, or until blistered and slightly softened.
- Leaving the oven on, remove from the oven.
- Set aside to cool at least 5 minutes.



2 Cook & finish the rice

- Meanwhile, in a small pot, combine the **rice**, a **big pinch of salt**, and **1 cup of water**. Heat to boiling on high.
- Once boiling, reduce the heat to low. Cover and cook, without stirring, 13 to 15 minutes, or until the water has been absorbed and the rice is tender.
- Turn off the heat and fluff with a fork. Add the **salsa verde** and **currants**; stir to combine. Taste, then season with salt and pepper if desired. Cover to keep warm.



3 Prepare the remaining ingredients

- Meanwhile, halve, peel, and medium dice the **onion**.
- Peel and roughly chop **2 cloves of garlic**.



4 Make the filling

- In a medium pan (nonstick, if you have one), heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the **turkey** and **diced onion** in an even layer. Cook, without stirring, 3 to 5 minutes, or until lightly browned. Season with salt and pepper.



Step 4 continued:

- Add the **tomato sauce**, **oregano**, **chopped garlic**, and as much of the **red pepper flakes** as you'd like, depending on how spicy you'd like the dish to be. Cook, stirring frequently, 2 to 3 minutes, or until the sauce is slightly reduced in volume and the turkey is cooked through.
- Turn off the heat. Taste, then season with salt and pepper if desired.

↩ CUSTOMIZED STEP 4 If you chose Ground Pork

- Make the filling as directed, using the **pork** (instead of turkey).

5 Prepare the peppers

- When cool enough to handle, transfer the **roasted peppers** to a cutting board. Make a lengthwise slit in each pepper, keeping one side intact.
- Carefully open each pepper; using a spoon, remove the ribs and seeds.
- Thoroughly wash your hands and knife immediately after handling.



6 Bake the peppers & serve your dish

- Stuff each **prepared pepper** with the **filling** (you may have extra). Evenly top with **half the cheese** (crumbling before adding).
- Return to the sheet pan and bake 8 to 10 minutes, or until the filling is heated through and the peppers are tender when pierced with a fork.
- Remove from the oven. Let stand at least 2 minutes before serving.
- Serve the **finished rice** topped with any **remaining filling** and the **baked peppers**. Garnish with the **remaining cheese** (crumbling before adding). Enjoy!



To view this recipe's full nutrition information, SEE FULL RECIPE in the current tab of your account at blueapron.com or in the Blue Apron app, then click on VIEW FULL NUTRITION.

Food safety handling information: blog.blueapron.com/foodsafety

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.

Blue Apron, LLC, New York, NY 10005

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