

Cheesy Romesco Stuffed Poblano Peppers

with Lentils & Farro

2 SERVINGS | 40-50 MINS

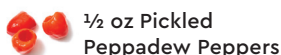
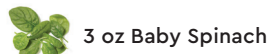
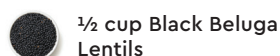
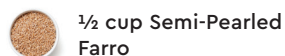
 **Blue Apron**
blueapron.com



Ingredients*

Customized ingredients

ADDED:



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



8 - 11 PersonalPoints[™] range per serving

Now your Points value is personalized to YOU! It could be between 8-11 Points. Scan the barcode to see yours!



Scan this barcode in your WW app to track PersonalPoints. Wine is not included in PersonalPoints as packaged. Skip adding salt during prep and cooking, and see nutrition info for sodium as packaged. Choose nonstick cooking spray (0 PersonalPoints) instead of olive oil (1 PersonalPoint per teaspoon) to coat your pan before heating.

If you customized this recipe, your PersonalPoints may differ from what's above.

To learn more about the (NEW!) WW PersonalPoints[™] program, visit www.ww.com. The WW logo, PersonalPoints and myWW are the trademarks of WW International, Inc. and are used under license by Blue Apron, LLC.

¹. contains almonds

*Ingredients may be replaced and quantities may vary.

Learn more at blueapron.com/pages/wellness

COOK ALONG WITH



"Alexa, find Blue Apron recipes."

1 Cook the farro & lentils

- Place an oven rack in the center of the oven; preheat to 450°F.
- Fill a medium pot $\frac{3}{4}$ of the way up with salted water; cover and heat to boiling on high.
- Once boiling, add the **lentils** and cook 7 minutes.
- Carefully add the **farro** and continue to cook, uncovered, 21 to 23 minutes, or until the farro and lentils are tender. Turn off the heat.
- Drain and thoroughly rinse under warm water; return to the pot.



2 Roast the poblano peppers

- Meanwhile, wash and dry the fresh produce.
- Place the **poblano peppers** on a sheet pan. Drizzle with **olive oil** and season with salt and pepper; turn to coat.
- Roast 12 to 14 minutes, or until browned and blistered.
- Leaving the oven on, remove from the oven. Set aside to cool at least 5 minutes.



3 Prepare the remaining ingredients

- Meanwhile, halve, peel, and thinly slice the **onion**.
- Peel and roughly chop 2 **cloves of garlic**.
- Roughly chop the **peppadew peppers**.
- Grate the **cheese** on the large side of a box grater.



4 Cook the vegetables

- In a medium pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **sliced onion**; season with salt and pepper. Cook, stirring occasionally, 4 to 5 minutes, or until softened.
- Add the **chopped garlic**. Cook, stirring frequently, 1 to 2 minutes, or until softened.



Step 4 continued:

- Add the **spinach**; season with salt and pepper. Cook, stirring constantly, 30 seconds to 1 minute, or until wilted and combined.
- Turn off the heat; carefully add the **vinegar** and stir until combined.



CUSTOMIZED STEP 4 If you chose Ground Pork

- In a medium pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **pork**; season with salt and pepper. Cook, stirring frequently and breaking the meat apart with a spoon, 2 to 3 minutes, or until lightly browned.
- Add the **sliced onion**; season with salt and pepper. Cook, stirring occasionally, 4 to 5 minutes, or until softened.
- Add the **chopped garlic**. Cook, stirring frequently, 30 seconds to 1 minute, or until softened and the pork is cooked through.
- Add the **spinach**; season with salt and pepper. Cook, stirring constantly, 30 seconds to 1 minute, or until wilted and combined.
- Turn off the heat; carefully add the **vinegar** and stir until combined.

5 Make the filling

- To the pot of **cooked farro and lentils**, add the **cooked vegetables, chopped peppadew peppers, grated cheese, and romesco sauce**. Season with salt and pepper. Stir to combine.
- Taste, then season with salt and pepper if desired.



CUSTOMIZED STEP 5 If you chose Ground Pork

- Make the filling as directed, using the **cooked pork and vegetables**.

6 Finish the poblano peppers & serve your dish

- Transfer the **cooled poblano peppers** to a cutting board.
- Carefully cut a lengthwise slit into each pepper, keeping one side intact. Carefully open each pepper. Using a spoon, remove the ribs and seeds.
- Thoroughly wash your hands immediately after handling.
- Evenly divide **half the filling** between each **prepared poblano pepper**.
- Transfer the **stuffed poblano peppers** back to the sheet pan and drizzle with **olive oil**.
- Roast 2 to 3 minutes, or until the filling is heated through and the cheese is melted.
- Remove from the oven and let stand at least 2 minutes before serving.
- Serve the **remaining filling** topped with the **finished poblano peppers**. Enjoy!

