

Stuffed Peppers with Salsa Verde



SHORT STORY

Willing to put in a little extra time for a sure-fire victory recipe? Try this Spanish-style twist on the stuffed pepper. Serve up the pepper with a scoop of homemade guacamole and salsa verde to form the perfect plate.

**TIME**

1 Hr 30 Min

**SERVES**

4-6 people

**COOK**

Oven & Stove

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INGREDIENTS

Sauce

- 1 1/2 pounds tomatillos, husked and rinsed
- 1 to 2 serrano peppers
- 1/4 yellow onion
- 3 garlic cloves
- 3/4 tsp. salt

Guacamole

- 1 ripe avocado
- 5 cherry tomatoes, diced
- half a lime, squeezed

Peppers

- 4 to 6 large yellow bell peppers
- 1 1/2 pounds ground turkey meat
- 1 1/2 cups diced sweet potatoes, peeled
- 1/2 cup yellow onion, diced
- 1 cup shredded carrots
- 2 cups baby spinach
- 2 1/2 tsp. salt
- 2 tsp. cumin
- 1 1/2 tsp. chili powder
- 1 1/2 tsp. ground coriander

INSTRUCTIONS

For the Sauce

1. Bring a large pot of water to a boil. Add the tomatillos and serrano pepper(s) and boil for 10-15 minutes. The tomatillos' skins should shrivel and their flesh should turn a dull green. Drain out the water and remove any stems.
2. Add the tomatillos and serrano pepper(s) into a food processor. Blend with the onion, garlic, and salt until smooth.
3. Set aside.

For the Guacamole

4. Combine the avocado, diced cherry tomatoes, and lime juice in a small bowl and mash until smooth or leave slightly chunky.
5. Set aside.

For the Peppers

6. Place a deep skillet over high heat, add the ground turkey, and occasionally toss until cooked through. Drain the grease, then add the sweet potatoes, onion, carrots, spinach, and spices. Sauté for about 15 minutes.
7. Slice the top of each bell pepper lengthwise. Scrape out and discard the seeds.
8. Stuff each pepper with the meat and vegetable mixture, being careful not to tear the pepper.
9. Spoon 1/4 cup salsa verde over each pepper. Pour the rest of the sauce into the bottom of a large baking dish and add the peppers into the dish on top of the sauce.
10. Cover with aluminum foil and bake for 15 minutes, then uncover the dish and bake for another 15 minutes. The peppers should soften and the sauce should bubble.
11. Remove from the oven and serve with a spoonful of guacamole.