



In your box

- 5 oz. Cornbread Mix
- 2 Green Onions
- 🔪 1 Poblano Pepper
- 2 Garlic Cloves
- 1 oz. Shredded Cheddar Cheese
- 🔪 3 tsp. Taco Seasoning
- 3 oz. Corn Kernels
- 1 oz. Sour Cream
- 2 Tbsp. Worcestershire Sauce

Customize It Options

- 10 oz. Ground Beef
- 12 oz. Impossible Burger
- 10 oz. Ground Pork

*Contains: milk, wheat

You will need

- Pepper, Cooking Spray
- Medium Oven-Safe Casserole Dish ,
- Mixing Bowl, Large Non-Stick Pan

Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef		Ground Pork	
165°	Chicken		Ground Turkey	

Classic Meal Kit



Beef & Poblano Tamale Pie

with cornbread-cheddar crust

NUTRITION per serving—Calories: 758, Carbohydrates: 72g, Sugar: 4g, Fiber: 3g, Protein: 34g, Sodium: 1559mg, Fat: 38g, Saturated Fat: 16g
 Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Prep & Cook Time

45-55 min.

Cook Within

5 days

Difficulty Level

Intermediate

Spice Level

Spicy

Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry
- Preheat oven to **400 degrees**
- Prepare a casserole dish with cooking spray
- Ingredient(s) used more than once: **cornbread mix, green onions**



1. Prepare the Ingredients

- Trim and thinly slice **green onions** on an angle, keeping white and green portions separate.
- Mince **garlic**.
- Stem **poblano pepper**, seed, and cut into ½" dice. *Poblano peppers can vary in spice level; most are mild, but a few can be quite hot. Wash hands and cutting board after prepping.*



2. Make the Cornbread Batter

- Set aside 2 Tbsp. **cornbread mix**.
- Combine remaining cornbread mix, ¼ cup **water**, **cheddar cheese**, and **green portions of green onions** (reserve a pinch for garnish) in a mixing bowl. Stir, adding additional water 2 Tbsp. at a time, until fully combined and a thick, spreadable batter forms.

Customize It Instructions

- If using **Impossible burger**, follow same instructions as ground beef in Step 3, breaking up burger until heated through, 5-6 minutes.
- If using **ground pork**, follow same instructions as ground beef in Step 3, breaking up pork until no pink remains and pork reaches minimum internal temperature, 5-7 minutes.



3. Start the Filling

- Heat a large non-stick pan over medium-high heat.
- Add **ground beef, poblano pepper, seasoning blend, garlic, white portions of green onions**, and a pinch of **pepper** to hot, dry pan. Stir occasionally until no pink remains on ground beef and ground beef reaches a minimum internal temperature of 160 degrees, 5-6 minutes.



4. Finish the Filling

- Add **corn, Worcestershire**, and reserved 2 Tbsp. **cornbread mix** to hot pan. Cook until **poblano** softens, 1-2 minutes.
- Add 1 cup **water**. Stir occasionally until slightly thickened, 1-2 minutes.
- Remove from burner.



5. Bake the Pie

- Transfer **filling** to prepared casserole dish. You may also use a cast iron skillet. Top filling with **cornbread batter**, using a spatula dipped in **water** or sprayed with **cooking spray** to smooth top. *Don't worry if your cornbread layer is thin!*
- Bake in hot oven until cornbread is golden brown, 20-25 minutes.
- Rest at least 5 minutes to cool slightly and set.
- Serve family-style, garnishing with **sour cream** and reserved **green portions of green onions**. Bon appétit!