



In your box

- ½ oz. Cilantro
- 1 Poblano Pepper
- 15 ½ oz. Black Beans
- 2 oz. Sour Cream
- 1 Tbsp. Chile and Cumin Rub
- 6 Small Flour Tortillas
- 1 oz. Queso Fresco
- 1 oz. Crispy Fried Onions
- 1 Lime
- 5 oz. Corn Kernels

Customize It Options

- 10 oz. Steak Strips
- 8 oz. Shrimp
- 16 oz. Double Portion-Shrimp
- 12 oz. Diced Boneless Skinless Chicken Breasts

*Contains: milk, wheat

You will need

- Olive Oil, Salt
- 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



Black Bean and Corn Tacos

with poblano and cilantro crema

NUTRITION per serving—Calories: 728, Carbohydrates: 101g, Sugar: 12g, Fiber: 5g, Protein: 24g, Sodium: 1713mg, Fat: 29g, Saturated Fat: 12g
 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

20-30 min.

Cook Within

7 days

Difficulty Level

Easy

Spice Level

Mild

Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry
- Ingredient(s) used more than once: **cilantro**

Customize It Instructions

- Meat lovers! Cook proteins in a large non-stick pan over medium heat with 2 tsp. **olive oil**. If using **diced chicken**, pat dry, season all over with ¼ tsp. **salt** and ¼ tsp. **pepper**. Stir occasionally until chicken reaches minimum internal temperature, 5-7 minutes. If using **8 oz. or 16 oz. shrimp**, pat dry and season all over with a pinch of salt and pepper. Cook undisturbed until seared on one side, 2-3 minutes. Flip, and cook until shrimp reaches minimum internal temperature, 1-2 minutes. If using **steak strips**, separate into a single layer and pat dry. Season all over with a pinch of salt and pepper. Stir occasionally until no pink remains and steak strips reach minimum internal temperature, 4-6 minutes. Add to tacos as desired.



1. Prepare Ingredients and Make Cilantro Crema

- Mince **cilantro** (no need to stem).
- Quarter **lime**.
- Stem **poblano pepper**, seed, and cut into ¼" dice. *Poblano peppers can vary in spice level; most are mild, but a few can be quite hot. Wash hands after prepping.*
- Drain **black beans** and rinse.
- Combine **sour cream** and half the cilantro (reserve remaining for garnish) in a mixing bowl. Set aside.



2. Start the Filling

- Place a large non-stick pan over medium-high heat and add 2 tsp. **olive oil**.
- Add **corn** and **poblano** to hot pan. Stir occasionally until lightly browned, 3-5 minutes.



3. Finish the Filling

- Add **black beans**, **seasoning rub**, and ¼ tsp. **salt** to hot pan. Stir occasionally until **corn** is lightly charred and beans are warmed through, 1-2 minutes.
- Remove from burner.



4. Warm the Tortillas

- Wrap **tortillas** in a damp paper towel and microwave, 30-60 seconds.



5. Finish the Dish

- Plate dish as pictured on front of card, placing **filling** in **tortillas** and garnishing with **cilantro crema**, **queso fresco**, **crispy onions**, and remaining **cilantro**. Squeeze **lime wedges** over tacos to taste. Bon appétit!