



### In your box

- 🔪 ¼ fl. oz. Hot Sauce
- 8 oz. Cooked Cavatappi Pasta
- 🔪 1 Poblano Pepper
- 3.7 oz. Cheese Sauce
- 1 oz. Light Cream Cheese
- 🔪 2 tsp. Taco Seasoning
- ¼ oz. Cilantro
- 1 oz. Queso Fresco

### Customize It Options

- 10 oz. Ground Pork
- 10 oz. Steak Strips
- 12 oz. Impossible Burger
- 12 oz. Ground Turkey
- 10 oz. Ground Beef

\*Contains: milk, wheat

### You will need

- Olive Oil, Salt, Pepper
- Large Non-Stick Pan

### Minimum Internal Protein Temperature

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

15 Minute Meal Kit



## Queso Fundido Cavatappi

with poblano pepper and cilantro

NUTRITION per serving—Calories: 647, Carbohydrates: 42g, Sugar: 3g, Fiber: 4g, Protein: 38g, Sodium: 1319mg, Fat: 36g, 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

15 min.

Cook Within

4 days

Difficulty Level

Easy

Spice Level

Spicy

## Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry

### Customize It Instructions

- If using **Impossible burger**, follow same instructions as pork in Step 2, breaking up burger into small pieces and cooking until heated through, 5-7 minutes.
- If using **ground beef**, follow same instructions as pork in Step 2, breaking up meat until no pink remains and beef reaches minimum internal temperature, 4-6 minutes.
- If using **ground turkey**, follow same instructions as pork in Step 2, breaking up meat until no pink remains and turkey reaches minimum internal temperature, 7-9 minutes.
- If using **steak strips**, separate into a single layer and pat dry. Follow same instructions as pork in Step 2, stirring occasionally until no pink remains and steak reaches minimum internal temperature, 4-6 minutes. Rest, 3 minutes.



#### 1. Prepare the Ingredients

- Mince **cilantro**, leaves and stems.
- 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. Cook the Ground Pork

- Place a large non-stick pan over medium-high heat. Add 1 tsp. **olive oil**, **ground pork**, **poblano pepper**, **seasoning blend**, ¼ tsp. **salt**, and a pinch of **pepper** to hot pan.
- Break up meat until no pink remains and pork reaches a minimum internal temperature of 160 degrees , 5-7 minutes.



#### 3. Add the Sauce and Pasta

- Add **cheese sauce**, **cream cheese**, and 2 Tbsp. **water** to hot pan. Stir occasionally until combined and warmed through, 1-2 minutes.
- Add **pasta** and stir until combined.
- Remove from burner.



#### 4. Finish the Dish

- Plate dish as pictured on front of card, garnishing with **hot sauce** (to taste), **queso fresco**, and **cilantro**. Bon appétit!