



### In your box

- 1 oz. Feta Cheese Crumbles
- 2 oz. Sour Cream
- 1 Lime
- 1 Persian Cucumber
- 2 tsp. Portuguese Piri Piri Seasoning
- 3 Poblano Peppers
- 1 Shallot
- 4 oz. Grape Tomatoes
- 2 tsp. Chicken Demi-Glace Concentrate

### Customize It Options

- 12 oz. Ground Turkey
- 10 oz. Antibiotic-Free Ground Beef
- 12 oz. Impossible Burger
- 10 oz. Ground Beef
- 12 oz. Diced Boneless Skinless Chicken Breasts

\*Contains: milk

### You will need

Olive Oil, Salt, Pepper, Cooking Spray  
Baking Sheet, Large Non-Stick Pan, Mixing Bowl

### Minimum Internal Protein Temperature

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

Classic Meal Kit



## Piri Piri Turkey Stuffed Pepper

with creamy cucumber sauce

NUTRITION per serving—Calories: 490, Carbohydrates: 26g, Sugar: 12g, Fiber: 6g, Protein: 39g, Sodium: 1225mg, Fat: 27g, Saturated Fat: 9g  
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

30-40 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 baking sheet with foil and cooking spray

## Customize It Instructions

- If using **Impossible Burger**, follow same instructions as ground turkey in Step 3, breaking up burger until warmed through, 7-9 minutes.
- If using **ground beef**, follow same instructions as ground turkey in Step 3, breaking up meat until no pink remains and beef reaches minimum internal temperature, 5-7 minutes.
- If using **diced chicken**, pat dry. Follow same instructions as ground turkey in Step 3, stirring occasionally until browned and chicken reaches minimum internal temperature, 5-7 minutes.



### 1. Prepare the Ingredients

- Peel and mince **shallot**.
- Halve **lime**. Cut one half into wedges and juice the other half.
- Halve **tomatoes**.
- Trim **cucumber** and cut into ¼" dice.
- Stem **poblano peppers**, halve lengthwise, and remove seeds. *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. Start the Peppers

- Place **peppers** on prepared baking sheet, cut-side down. Spray peppers with **cooking spray**.
- Roast in hot oven until peppers are tender, but not completely cooked, 10-12 minutes.
- *Don't worry if peppers char a bit; this adds flavor to the dish.*
- While peppers roast, make filling.



### 3. Make the Filling

- Heat 2 tsp. **olive oil** in a large non-stick pan over medium-high heat.
- Add **ground turkey**, **demi-glace**, ¼ cup **water**, **shallot**, **tomatoes**, and **seasoning blend** to hot pan. Stir occasionally, breaking up meat, until browned and turkey reaches a minimum internal temperature of 165 degrees, 7-9 minutes.
- Remove from burner and let cool, 5 minutes.



### 4. Finish the Peppers

- Carefully, flip **peppers** cut-side up and distribute **filling** evenly among halves. *You may not use all the filling.*
- Roast again until peppers are fork-tender, 8-10 minutes.
- While peppers roast, make cucumber sauce.



### 5. Make Cucumber Sauce and Finish Dish

- In a mixing bowl, combine **sour cream**, **cucumber**, 2 tsp. **lime juice**, 1 tsp. **olive oil**, and a pinch of **salt** and **pepper**.
- Plate dish as pictured on front of card, garnishing **peppers** with cucumber sauce and **feta**. Squeeze **lime wedges** over dish to taste. Bon appétit!