



In your box

- 🌶️ 1 tsp. Taco Seasoning
- 5 oz. Corn Kernels
- 1 oz. Sour Cream
- 1 Roma Tomato
- 🌶️ 3 oz. Diced Poblano
- 8 oz. Sweet Potato Cubes
- 4 oz. Slaw Mix
- 🌶️ 1 fl. oz. Green Chili Aioli

Customize It Options

- 12 oz. Ground Turkey
- 4 Beyond Sausage Hot Italian Links
- 14 oz. Diced Chicken Thighs
- 10 oz. Antibiotic-Free Ground Beef
- 10 oz. Ground Beef

*Contains: milk, eggs

You will need

- Olive Oil, Salt, Pepper
- 2 Medium Non-Stick Pans,
- Mixing Bowl

Minimum Internal Protein Temperature

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

15 Minute Meal Kit



Turkey and Sweet Potato Picadillo

with green chili slaw

NUTRITION per serving—Calories: 609, Carbohydrates: 49g, Sugar: 14g, Fiber: 8g, Protein: 38g, Sodium: 1555mg, Fat: 32g, Saturated Fat: 8g
 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 **ground beef**, follow same instructions as turkey in Step 2, breaking up beef until no pink remains and beef reaches minimum internal temperature, 4-6 minutes.
- If using **Beyond sausage**, crumble into bite-sized pieces. Follow same instructions as turkey in Step 2, breaking up sausage until sausage reaches a minimum internal temperature of 165 degrees, 6-8 minutes. *Vegetarian sausage will not brown.*
- If using **diced chicken thighs**, pat dry. Follow same instructions as turkey in Step 2, stirring occasionally until chicken reaches minimum internal temperature, 5-7 minutes. *Don't worry about trimming. Excess fat will render while cooking and add flavor.*



1. Cook the Sweet Potatoes

- Cut any large pieces of **sweet potato** to roughly match smaller pieces.
- Place a medium non-stick pan over medium heat and add 1 tsp. **olive oil**.
- Add sweet potato and a pinch of **salt** to hot pan in a single layer. Cook undisturbed until lightly browned, 2-3 minutes.
- Stir in $\frac{1}{4}$ cup **water**. Cover, and stir occasionally until fork-tender, 5-7 minutes.
- Uncover, and season with $\frac{1}{4}$ tsp. salt and a pinch of **pepper**. Remove from burner.
- While sweet potatoes cook, cook turkey.



3. Prepare Ingredients and Finish Turkey

- Core **tomato** and cut into $\frac{1}{2}$ " dice.
- Stir **corn**, **poblano**, and tomato into hot pan with **turkey** until combined. Stir occasionally until tomato releases juices, 3-5 minutes.
- *If too dry, add water, 1 Tbsp. at a time, up to 4 Tbsp., until desired consistency is reached.*
- Stir in **sweet potato**, $\frac{1}{4}$ tsp. **salt**, and a pinch of **pepper** until combined. Remove from burner.
- While vegetables cook, make slaw.



2. Start the Turkey

- Heat 1 tsp. **olive oil** in another medium non-stick pan over medium-high heat.
- Add **ground turkey** to hot pan. Stir occasionally, breaking up meat, until no pink remains and turkey reaches a minimum internal temperature of 165 degrees, 7-9 minutes.
- Stir in **seasoning blend**.
- While turkey cooks, prepare ingredients.



4. Make Slaw and Finish Dish

- Taste **green chili aioli**. (Be careful, it's spicy!) In a mixing bowl, mix **slaw mix**, **sour cream**, green chili aioli (to taste), 1 Tbsp. **water**, and $\frac{1}{4}$ tsp. **salt** until combined.
- Plate dish as pictured on front of card, topping **turkey mixture** with slaw. Bon appétit!