



In your box

- 6 oz. Sliced Plantains
- 1 tsp. Fajita Seasoning
- 2 oz. Sour Cream
- 1 Lime
- 🌶️ 1 Poblano Pepper
- 1 Shallot
- 🌶️ 1 oz. Crispy Jalapeños
- 15 ½ oz. Black Beans
- ¼ oz. Cilantro
- 6 Small Flour Tortillas

Customize It Options

- 12 oz. Ground Turkey
- 8 oz. Shrimp
- 10 oz. Ground Beef

*Contains: milk, wheat

You will need

Olive Oil, Salt, Pepper

Mixing Bowl, Large Non-Stick Pan, Wire-Mesh Strainer

Minimum Internal Protein Temperature

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

Classic Meal Kit



Spicy Plantain and Black Bean Tacos

with sour cream and poblano pepper

NUTRITION per serving—Calories: 749, Carbohydrates: 111g, Sugar: 32g, Fiber: 6g, Protein: 16g, Sodium: 1241mg, Fat: 26g, 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
20-30 min.

Cook Within
7 days

Difficulty Level
Easy

Spice Level
Medium

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 large non-stick pan over medium-high heat with 1 tsp. **olive oil**. Add to tacos as desired. If using **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 **ground beef**, season with a pinch of salt and pepper and break up beef until no pink remains and beef reaches minimum internal temperature, 4-6 minutes. If using **ground turkey**, season with a pinch of salt and pepper and break up until no pink remains and turkey reaches minimum internal temperature, 7-9 minutes.



1. Prepare the Ingredients

- Drain and rinse **black beans** in a wire-mesh strainer.
- Mince **cilantro** (no need to stem).
- Cut **sliced plantains** into ½" dice.
- Halve **lime** lengthwise. Cut one half into wedges and juice the other half.
- Peel and halve **shallot**. Slice halves into thin strips.
- 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 and cutting board after prepping.*



2. Pickle the Shallot

- In a mixing bowl, combine **shallot**, **lime juice**, and a pinch of **salt** and **pepper**. Set aside to pickle, at least 5 minutes.
- While shallot pickles, start filling.



3. Cook the Plantain Mixture

- Place a large non-stick pan over medium-high heat and add 2 tsp. **olive oil**.
- Add **plantain** and **poblano** (to taste) to hot pan and stir occasionally until lightly charred, 2-3 minutes.
- Add **black beans**, half the **cilantro** (reserve remaining for garnish), and **seasoning blend**. Stir occasionally until beans are warmed through, 1-2 minutes.
- Remove from burner. Season with ¼ tsp. **salt** and a pinch of **pepper**.



4. Warm the Tortillas

- Wrap **tortillas** in a damp paper towel and microwave, 30-60 seconds.
- Alternatively, place a *medium non-stick pan* over *medium-high heat*. Add tortillas, one at a time, to hot, dry pan. Heat undisturbed, 30-45 seconds per side. Remove from pan.



5. Finish the Dish

- Plate dish as pictured on front of card, filling tortillas with **plantain mixture** and garnishing with reserved **cilantro**, **pickled shallot** (to taste), **sour cream**, and **crispy jalapeños** (to taste). Squeeze **lime wedges** over to taste. Bon appétit!