



In your box

- 🔪 1 Poblano Pepper
- 1 Red Onion
- 4 oz. Grape Tomatoes
- 1 Lime
- 1 Red Bell Pepper
- 1 Yellow Squash
- 4 tsp. Chile and Cumin Rub
- 2 oz. Shredded Mozzarella
- 1 oz. Sour Cream

Customize It Options

- 10 oz. Ground Beef
- 12 oz. Impossible Burger
- 8 oz. Shrimp
- 10 oz. Ground Pork
- 14 oz. Diced Chicken Thighs

*Contains: milk

You will need

- Olive Oil, Salt, Pepper
- 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



Acapulco Fajita Beef Skillet

with pico de gallo

NUTRITION per serving—Calories: 583, Carbohydrates: 33g, Sugar: 17g, Fiber: 9g, Protein: 38g, Sodium: 1585mg, Fat: 32g, Saturated Fat: 15g
 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

25-35 min.

Cook Within

5 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: **poblano pepper, red onion**

Customize It Instructions

- If using **Impossible burger**, follow same instructions as beef in Step 3, breaking up burger until heated through, 4-6 minutes.
- If using **ground pork**, follow same instructions as beef in Step 3, breaking up pork until no pink remains and pork reaches minimum internal temperature, 5-7 minutes.
- If using **shrimp**, pat dry. Follow same instructions as beef in Step 3, cooking until shrimp reaches minimum internal temperature, 2-3 minutes per side.
- If using **diced chicken thighs**, pat dry. Follow same instructions as beef in Step 3, stirring occasionally until lightly browned and chicken reaches minimum internal temperature, 5-7 minutes. *Don't worry about trimming. Excess fat will render while cooking and add flavor.*



1. Prepare the Ingredients

- Stem, seed, remove ribs, and slice **red bell pepper** into thin strips.
- Trim **yellow squash** ends, quarter lengthwise, and cut into ¼" slices.
- Halve **tomatoes**.
- Halve **lime** and juice.
- Halve and peel **onion**. Slice half into thin strips and cut other half into a fine dice.
- Stem **poblano pepper**, seed, and remove ribs. Cut half into thin strips and cut other half into a fine 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. Make the Pico de Gallo

- In a mixing bowl, thoroughly combine **tomatoes**, **finely diced poblano** (to taste), **finely diced onion** (to taste), **lime juice**, ¼ tsp. **salt**, and a pinch of **pepper**. Set aside.



3. Cook the Ground Beef

- Place a large non-stick pan over medium-high heat.
- Add **ground beef** to hot pan. Stir occasionally, breaking up meat, until no pink remains and beef reaches a minimum internal temperature of 160 degrees, 4-6 minutes.
- Transfer ground beef to a plate. Keep pan over medium-high heat.



4. Cook the Vegetables

- Add 1 tsp. **olive oil**, **red bell pepper**, **onion slices**, and **poblano slices** to hot pan and cook undisturbed until lightly browned, 3-4 minutes.
- Add **yellow squash**. Stir occasionally until tender, 3-4 minutes.



5. Finish the Skillet

- Add **ground beef**, **seasoning rub**, ¼ tsp. **salt**, and a pinch of **pepper** to hot pan. Stir until completely combined.
- Top with **cheese**. Remove from burner.
- Plate dish as pictured on front of card, garnishing with **pico de gallo** and **sour cream**. Bon appétit!