



In your box

- 🔥 3 tsp. Taco Seasoning
- 2 oz. Light Cream Cheese
- 2 oz. Sofrito Sauce
- 🔥 3 Poblano Peppers
- 2 oz. Shredded Mozzarella
- 1 Roma Tomato
- 5 oz. Corn Kernels

Customize It Options

- 12 oz. Ground Turkey
- 4 Beyond Sausage Hot Italian Links
- 10 oz. Ground Beef
- 10 oz. Ground Pork
- 12 oz. Diced Boneless Skinless Chicken Breasts

*Contains: milk

You will need

Olive Oil, Salt, Pepper, Cooking Spray
Medium Non-Stick Pan, Baking Sheet

Minimum Internal Protein Temperature

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

Classic Meal Kit



Southwestern Turkey and Corn Stuffed Peppers

with sofrito cream sauce

NUTRITION per serving—Calories: 609, Carbohydrates: 30g, Sugar: 11g, Fiber: 7g, Protein: 45g, Sodium: 1606mg, Fat: 37g, Saturated Fat: 13g
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 **425 degrees**
- Prepare a baking sheet with foil and cooking spray

Customize It Instructions

- If using **ground beef**, follow same instructions as turkey in Step 2, breaking up meat until no pink remains and beef reaches minimum internal temperature, 4-6 minutes.
- If using **ground pork**, follow same instructions as turkey in Step 2, breaking up pork until no pink remains and pork reaches minimum internal temperature, 5-7 minutes.
- If using **diced chicken**, pat dry. Follow same instructions as turkey in Step 2, stirring occasionally until browned and chicken reaches minimum internal temperature, 5-7 minutes.
- If using **Beyond sausage**, follow same instructions as turkey in Step 2, breaking up sausage until warmed through, 6-8 minutes. *Vegetarian sausage will not brown.*



1. Start the Peppers

- 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.*
- Place peppers on prepared baking sheet and toss with 1 tsp. **olive oil** and a pinch of **salt** and **pepper**. Massage oil and seasoning into peppers.
- Place peppers cut side up and roast in hot oven until peppers are almost tender, 8-10 minutes.
- While peppers roast, core **tomato** and cut into ½" dice.



2. Start the Filling

- Place a medium non-stick pan over medium-high heat and add 1 tsp. **olive oil**.
- Add **ground turkey** to hot pan. Break up meat until no pink remains and turkey reaches a minimum internal temperature of 165 degrees, 7-9 minutes.



3. Finish the Filling

- Add **corn**, **tomato**, **seasoning blend**, ¼ cup **water**, and a pinch of **salt** and **pepper** to hot pan.
- Stir occasionally until tomato softens and corn is heated through, 1-2 minutes.
- Remove from burner.



4. Finish the Peppers

- Carefully, fill **peppers** evenly with **filling** (including any liquid) and top with **mozzarella**. Wipe pan clean and reserve.
- Roast again until mozzarella is melted and peppers are tender, 5-7 minutes.
- While peppers roast, make sauce.



5. Make Sauce and Finish Dish

- Return pan used to cook filling to medium-high heat. Add ¼ cup **water** and **cream cheese** to hot pan. Bring to a boil.
- Once boiling, stir constantly until smooth, 1-2 minutes.
- Stir in **sofrito sauce** and a pinch of **salt** until combined. Remove from burner.
- Plate dish as pictured on front of card, placing **peppers** on sauce. Bon appétit!