



- In your box**
- ½ tsp. Seasoned Salt Blend
 - 1 ½ oz. Thousand Island Dressing
 - 4 tsp. Beef Flavor Demi-Glace Concentrate
 - 2 Roma Tomatoes
 - 3 Poblano Peppers
 - 1 Shallot
 - 2 oz. Shredded Cheddar Cheese
 - 1 ½ oz. Dill Pickle Slices

- Customize It Options**
- 10 oz. Ground Beef
 - 12 oz. Impossible Burger
 - 12 oz. Diced Boneless Skinless Chicken Breasts
 - 10 oz. Ground Pork
- *Contains: milk, eggs

- You will need**
- 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



Cheeseburger Stuffed Peppers

with pickles and tomato

NUTRITION per serving—Calories: 616, Carbohydrates: 26g, Sugar: 15g, Fiber: 6g, Protein: 37g, Sodium: 1369mg, Fat: 40g, Saturated Fat: 16g
 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
40-50 min.

Cook Within
5 days

Difficulty Level
Intermediate

Spice Level
Medium

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
- Ingredient(s) used more than once: **tomatoes**

Customize It Instructions

- If using **Impossible burger**, follow same instructions as ground beef in Step 3, breaking up burger until heated through, 4-6 minutes.
- If using **ground pork**, follow same instructions as ground beef in Step 3, breaking up pork until no pink remains and pork reaches minimum internal temperature, 5-7 minutes.
- If using **diced chicken breast**, pat dry. Follow same instructions as ground beef in Step 3, stirring occasionally until chicken reaches minimum internal temperature, 5-7 minutes.



1. Start the Peppers

- Stem **poblano peppers**, halve, and remove seeds and ribs.
- Place poblanos on prepared baking sheet, cut side down. Spray peppers with **cooking spray**.
- Roast in hot oven until peppers are tender, 14-16 minutes.
- *Don't worry if peppers char a bit; this adds flavor to the dish.*
- While peppers roast, prepare ingredients.



2. Prepare the Ingredients

- Core **tomatoes** and cut into ¼" dice.
- Coarsely chop **pickles**.
- Peel and mince **shallot**.



3. Make the Filling

- Place a medium non-stick pan over medium-high heat and add **ground beef**, **seasoned salt**, and a pinch of **salt** and **pepper** to hot, dry pan. Break up meat until no pink remains and beef reaches a minimum internal temperature of 160 degrees, 4-6 minutes.
- Add **shallot** and stir until combined, 30-60 seconds.
- Add half the **tomatoes** (reserve remaining for peppers), **demi-glace**, and 2 Tbsp. **water**. Stir occasionally until slightly thickened, 2-3 minutes.
- Remove from burner.



4. Finish the Peppers

- Carefully, flip **poblanos** cut side up and distribute **filling** evenly among halves. Top with remaining **tomatoes**, then **cheese**.
- Roast again until cheese melts, 2-3 minutes.



5. Finish the Dish

- Plate dish as pictured on front of card, topping **peppers** with **pickles** and **dressing**. Bon appétit!