



In your box

- 🔪 ½ oz. Sliced Banana Peppers
- 1 oz. Shredded Cheddar-Jack Cheese
- 6 oz. Red Potatoes
- 1 oz. White Cooking Wine
- 1 Tbsp. Tomato Paste
- 1 Tbsp. Chile and Cumin Rub
- 🔪 3 Poblano Peppers
- 1 Shallot

Customize It Options

- 10 oz. Ground Pork
- 12 oz. Ground Turkey
- 10 oz. Ground Beef
- 20 oz. Double Portion Ground Pork
- 12 oz. Impossible Burger

If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.

You will need

Olive Oil, Salt, Pepper, Cooking Spray

Baking Sheet, Large Non-Stick Pan

Minimum Internal Protein Temperature

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

Rest steak or pork after cooking, 3 minutes.

Classic Meal Kit



Picadillo Pork Stuffed Peppers

with cheddar-jack cheese

NUTRITION per serving—Calories: 594, Carbohydrates: 34g, Sugar: 11g, Fiber: 6g, Protein: 33g, Sodium: 1505mg, Fat: 37g, Saturated Fat: 11g
 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
- Turn oven on to **400 degrees**. Let preheat, at least 10 minutes
- Prepare a baking sheet with foil and cooking spray

Customize It Instructions

- If using **20 oz. ground pork**, follow same instructions, serving extra filling alongside peppers.
- If using **ground turkey**, follow same instructions as pork in Step 4, breaking up turkey until no pink remains and turkey reaches minimum internal temperature, 7-9 minutes.
- If using **ground beef**, follow same instructions as pork in Step 4, breaking up beef until no pink remains and beef reaches minimum internal temperature, 4-6 minutes.
- If using **Impossible burger**, follow same instructions as pork in Step 4, breaking up burger until heated through, 4-6 minutes.



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 2 tsp. **olive oil** and a pinch of **salt** and **pepper**. Massage oil, salt, and pepper into peppers.
- Place peppers cut side up. Roast in hot oven until peppers are almost tender, 10-15 minutes.
- While peppers roast, prepare remaining ingredients.



2. Prepare the Ingredients

- Cut **potatoes** into ¼" dice.
- Mince **banana peppers**.
- Peel and mince **shallot**.



3. Start the Filling

- Place a large non-stick pan over medium-high heat.
- Add 2 tsp. **olive oil**, **potatoes**, and a pinch of **salt** to hot pan. Stir occasionally until lightly golden, 4-5 minutes.



4. Finish the Filling

- Add **ground pork** and **shallot** to hot pan. Break up meat until no pink remains and pork reaches a minimum internal temperature of 160 degrees, 5-7 minutes.
- Stir in **tomato paste**, **seasoning rub**, **wine**, **banana peppers**, 2 Tbsp. **water**, and ¼ tsp. **salt**. Stir occasionally until slightly thickened, 1-3 minutes.
- Remove from burner.



5. Finish the Dish

- Carefully, fill **peppers** evenly with **filling**. *Be careful, as peppers will be hot!*
- Plate dish as pictured on front of card, topping stuffed peppers with **cheese**. Bon appétit!