

THANKSGIVING
FAVORITES

LIMITED TIME ONLY!

Check out our
Thanksgiving
Favorites before
they sell out!



FOR MORE INFO



In your box

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

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

You will need

- Salt, Pepper, Cooking Spray
- Baking Sheet,
- Medium 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



Cheeseburger Stuffed Peppers

with pickles and tomato

NUTRITION per serving—Calories: 614, Carbohydrates: 25g, Sugar: 14g, Fiber: 6g, Protein: 37g, Sodium: 1292mg, Fat: 41g, 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
- Turn oven on to **400 degrees**. Let preheat, at least 10 minutes.
- Prepare a baking sheet with foil and cooking spray
- Ingredient(s) used more than once: **tomatoes**

Customize It Instructions

- If using **diced chicken**, pat dry and follow same instructions as ground beef in Step 3, stirring occasionally until chicken reaches minimum internal temperature, 5-7 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 **Impossible burger**, follow same instructions as ground beef in Step 3, breaking up burger until heated through, 4-6 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 spray with **cooking spray**.
- Add **ground beef**, **seasoned salt**, and a pinch of **salt** and **pepper** to hot pan. Break up meat until no pink remains and beef reaches a minimum internal temperature of 160 degrees, 4-6 minutes.
- *Drain extra liquid from pan, if desired.* Stir in **shallot** until combined.
- 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!