



### In your box

- ½ oz. Cilantro
- 1 Poblano Pepper
- 15 ½ oz. Black Beans
- 2 oz. Sour Cream
- 1 Tbsp. Chile and Cumin Rub
- 6 Small Flour Tortillas
- 1 oz. Shredded Cheddar-Jack Cheese
- 1 oz. Crispy Fried Onions
- 1 Lime
- 5 oz. Corn Kernels

### Customize It Options

- 12 oz. Impossible Burger
- 12 oz. Diced Boneless Skinless Chicken Breasts
- 10 oz. Ground Pork

### You will need

- Olive Oil, Salt
- 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



## Black Bean and Corn Tacos

with poblano and cilantro crema

NUTRITION per serving—Calories: 712, Carbohydrates: 98g, Sugar: 10g, Fiber: 5g, Protein: 24g, Sodium: 1641mg, Fat: 26g, 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

20-30 min.

Cook Within

7 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: **cilantro**



## Customize It Instructions

- Meatlovers! If adding protein, season with a pinch of **salt** and **pepper** and cook with 1 tsp. **olive oil** in a large non-stick pan over medium-high heat. If using **diced chicken breasts**, pat dry. Stir occasionally until chicken reaches minimum internal temperature, 5-7 minutes. If using **Impossible burger**, break up burger until heated through, 4-6 minutes. If using **ground pork**, break up pork until no pink remains and pork reaches minimum internal temperature, 5-7 minutes. Add to tacos as desired.

### 1. Prepare Ingredients and Make Cilantro Crema

- Drain **black beans** and rinse.
- Mince **cilantro** (no need to stem).
- Quarter **lime**.
- Stem **poblano pepper**, seed, and cut into ¼" dice. *Poblano peppers can vary in spice level; most are mild, but a few can be quite hot. Wash hands after prepping.*
- Combine **sour cream** and half the cilantro (reserve remaining for garnish) in a mixing bowl. Set aside.

### 2. Start the Filling

- Place a large non-stick pan over medium-high heat and add 2 tsp. **olive oil**.
- Add **corn** and **poblano** to hot pan. Stir occasionally until lightly browned, 3-5 minutes.



### 3. Finish the Filling

- Add **black beans**, **seasoning rub**, and ¼ tsp. **salt** to hot pan. Stir occasionally until **corn** is lightly charred and beans are warmed through, 1-2 minutes.
- Remove from burner.

### 4. Warm the Tortillas

- Wrap **tortillas** in a damp paper towel and microwave, 30-60 seconds.
- *Alternatively, place a medium non-stick pan over medium-high heat. Add tortillas, one at a time, to hot, dry pan. Heat undisturbed, 30-45 seconds per side. Remove from pan.*

### 5. Finish the Dish

- Plate dish as pictured on front of card, placing **filling** in **tortillas** and topping with **cheese**. Garnish with **cilantro crema**, **crispy onions**, and remaining **cilantro**. Squeeze **lime wedges** over tacos to taste. Bon appétit!