



In your box

- 3 Poblano Peppers
- ¼ oz. Cilantro
- 1 Red Onion
- 2 tsp. Chile and Cumin Rub
- 3 oz. Shredded Oaxacan Cheese
- 4 fl. oz. Red Enchilada Sauce
- 3 oz. Corn Kernels

Customize It Options

- 10 oz. Ground Pork
- 12 oz. Impossible Burger
- 10 oz. USDA Choice Sliced Flank Steak
- 12 oz. Diced Boneless Skinless Chicken Breasts
- 10 oz. Ground Beef

*Contains: milk

You will need

- Salt, Cooking Spray
- Baking Sheet, Medium Non-Stick Pan, Mixing Bowl

Minimum Internal Protein Temperature

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

Classic Meal Kit



Tex-Mex-Style Pork-Stuffed Peppers

with enchilada sauce and Oaxacan cheese

NUTRITION per serving—Calories: 570, Carbohydrates: 33g, Sugar: 12g, Fiber: 6g, Protein: 40g, Sodium: 1565mg, Fat: 32g, Saturated Fat: 12g
 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: **cilantro**, **enchilada sauce**

Customize It Instructions

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



1. Prepare the Ingredients

- Mince **cilantro** (no need to stem).
- Halve **poblanos** lengthwise. Remove seeds and ribs. *Poblano peppers can vary in spice level; most are mild, but a few can be quite hot. Wash hands and cutting board after prepping.*
- Halve and peel **onion**. Cut halves into ½" dice.



2. Start the Peppers

- Place **poblanos** on prepared baking sheet, cut side down. Spray peppers with **cooking spray**.
- Roast in hot oven until peppers are tender, but not completely cooked, 10-12 minutes.
- *Don't worry if peppers char a bit; this adds flavor to the dish.*
- While poblanos roast, cook pork.



3. Cook the Pork

- Spray a medium non-stick pan with **cooking spray**.
- Add **ground pork** and a pinch of **salt** to hot pan. Stir occasionally, breaking up meat, until no pink remains and pork reaches a minimum internal temperature of 160 degrees, 5-7 minutes.
- Transfer pork to a mixing bowl. Keep pan over medium-high heat.



4. Cook the Filling

- Add **onion** to hot pan and stir occasionally until lightly charred, 4-5 minutes.
- Add **corn**, **seasoning rub**, **cilantro** (reserve a pinch for garnish), half the **enchilada sauce** (reserve remaining for garnish), and ¼ tsp. **salt**. Stir occasionally until corn is heated through and onion is tender, 2-3 minutes.
- Transfer filling to bowl with **pork** and stir to combine. Reserve pan; no need to wipe clean.



5. Finish Peppers and Finish Dish

- Carefully, flip **poblanos** so cut side is up and distribute **filling** evenly among halves. *You may not use all the filling.* Top with **cheese**. Roast in hot oven until cheese is melted, 8-10 minutes.
- While poblanos roast, return pan used to cook filling to medium heat and add remaining **enchilada sauce** to hot pan. Stir occasionally until heated through, 2-3 minutes.
- Remove from burner.
- Plate dish as pictured on front of card, placing poblanos on enchilada sauce. Garnish with remaining **cilantro**. Bon appétit!