



In your box

- 1 Red Onion
- 1 Lime
- 8 oz. Cremini Mushrooms
- 1 Red Bell Pepper
- 1 Poblano Pepper
- 2 oz. Sour Cream
- 1 Tbsp. Chile and Cumin Rub
- 6 Small Flour Tortillas
- 1 oz. Queso Fresco Crumbles

Customize It Options

- 12 oz. Impossible Burger
- 8 oz. Shrimp
- 13 oz. Boneless Skinless Chicken Breasts

You will need

- Olive Oil, Salt
- 2 Mixing Bowls, 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



Mushroom and Pepper Fajita Tacos

with pickled red onions

NUTRITION per serving—Calories: 502, Carbohydrates: 64g, Sugar: 16g, Fiber: 7g, Protein: 15g, Sodium: 1515mg, Fat: 22g, Saturated Fat: 9g
 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

25-35 min.

Cook Within

7 days

Difficulty Level

Intermediate

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: **red onion, lime juice**



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 **chicken breasts**, pat dry and, on a separate cutting board, cut into 1" dice. 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 **shrimp**, cook until shrimp reach minimum internal temperature, 2-3 minutes per side. Add to tacos as desired.

1. Prepare the Ingredients

- Zest and halve **lime**. Cut one half into wedges and juice the other half.
- Quarter **mushrooms**.
- Halve and peel **onion**. Slice halves into thin strips.
- Stem, remove seeds and ribs, and slice **red bell pepper** and **poblano pepper** into thin strips. Cut strips into 2" pieces. *Poblano peppers can vary in spice level; most are mild, but a few can be quite hot. Wash hands and cutting board after prepping.*

2. Pickle Onions and Make Lime Crema

- In a mixing bowl, combine half the **onion** (reserve remaining for vegetables), 1 Tbsp. **lime juice** (reserve remaining for crema), 1 Tbsp. **water**, and a pinch of **salt**. Set aside, at least 8 minutes.
- In another mixing bowl, combine **sour cream** and remaining lime juice. Set aside.



3. Sear the Mushrooms

- Place a large non-stick pan over medium-high heat and add 1 Tbsp. **olive oil**.
- Add **mushrooms** to hot pan and stir occasionally until lightly browned, 3-4 minutes.



4. Cook the Vegetables

- Add **poblano pepper, red bell pepper**, remaining **onion**, and ¼ tsp. **salt** to hot pan. Stir occasionally until tender, 4-5 minutes.
- Remove from burner. Stir in **seasoning rub** and 1 tsp. **lime zest**.



5. Warm Tortillas and Finish Dish

- Wrap **tortillas** in a damp paper towel and microwave until warm, 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.
- Plate dish as pictured on front of card, filling tortillas with **vegetables** and topping with **lime crema, pickled onion** (to taste), and **queso fresco**. Squeeze **lime wedges** over tacos to taste. Bon appétit!