



In your box

- 2 tsp. Chipotle Seasoning
- ½ tsp. Garlic Salt
- 3 Poblano Peppers
- 6 oz. Crushed Tomatoes
- 1 oz. Sour Cream
- 2 oz. Guacamole
- 1 Shallot
- 1 oz. Queso Fresco Crumbles
- 3 oz. Corn Kernels

Customize It Options

- 10 oz. Ground Pork
- 12 oz. Impossible Burger
- 10 oz. Ground Beef

*Contains: milk

You will need

- Olive Oil, Cooking Spray
- Baking Sheet, Large 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



Chipotle-Spiced Pork Stuffed Peppers

with guacamole crema and corn

NUTRITION per serving—Calories: 580, Carbohydrates: 31g, Sugar: 12g, Fiber: 8g, Protein: 35g, Sodium: 1348mg, Fat: 37g, 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
25-35 min.

Cook Within
5 days

Difficulty Level
Easy

Spice Level
Spicy

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

Customize It Instructions

- 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 **Impossible burger**, follow same instructions as ground pork in Step 3, breaking up burger until heated through, 4-6 minutes.



1. Prepare the Ingredients

- Peel and mince shallot.
- Stem and halve **poblano peppers**, then 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.



2. Roast the Peppers

- Place **peppers** on prepared baking sheet, cut-side down. Spray each pepper with **cooking spray**, then flip peppers cut-side-up.
- Roast in hot oven until peppers are tender, 18-20 minutes.
- Don't worry if peppers char a bit, this adds flavor to the dish.
- While peppers roast, make filling.



3. Make the Filling

- Place a large non-stick pan over medium-high heat and add $\frac{1}{2}$ tsp. **olive oil**. Add **pork** to hot pan and break up meat until no pink remains and pork reaches a minimum internal temperature of 160 degrees, 5-7 minutes.
- Add **shallot**, **garlic salt**, and **seasoning blend**. Stir often until shallot softens, 1-2 minutes.
- Add **corn** and **tomatoes**. Stir occasionally until warmed through, 2-3 minutes.
- Remove from burner.
- While filling cooks, make guacamole crema.



4. Make the Guacamole Crema

- In a mixing bowl, combine **sour cream** and **guacamole**. Set aside.



5. Fill Peppers and Finish Dish

- Carefully, divide **filling** evenly between **peppers**. Baking sheet will be hot! Use a utensil.
- Plate dish as pictured on front of card, garnishing peppers with **queso fresco** (crumbling if needed) and **guacamole crema**. Bon appétit!