



In your box

- 6 oz. Shredded Cheddar Cheese
- 4 oz. Fire Roasted Salsa Verde
- 2 tsp. Taco Seasoning
- 4 fl. oz. Cream Sauce Base
- 20 oz. Ground Turkey
- 1 Red Bell Pepper
- 4 tsp. Chicken Broth Concentrate
- 16 oz. Cooked Penne Pasta
- ½ oz. Flour
- 2 Jalapeño Peppers

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

You will need

- Olive Oil, Salt
- Large Oven-Safe 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.

4 Serving One Pot Family Meal



One-Pan Jalapeño Popper Turkey Pasta

with fire roasted salsa

NUTRITION per serving—Calories: 720, Carbohydrates: 50g, Sugar: 7g, Fiber: 4g, Protein: 44g, Sodium: 1610mg, Fat: 37g, Saturated Fat: 17g
 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
Medium

Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry
- Preheat the broiler
- Ingredient(s) used more than once: **cheese**



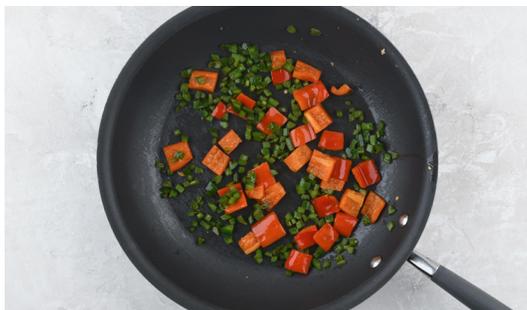
1. Cook the Turkey

- Heat 1 tsp. **olive oil** in a large oven-safe non-stick pan over medium-high heat.
- Add **ground turkey**, **seasoning blend**, and ¼ tsp. **salt** to hot pan. Break up meat until no pink remains and turkey reaches a minimum internal temperature of 165 degrees, 7-9 minutes.
- Remove from burner. Transfer turkey to a plate. Wipe pan clean and reserve.
- While turkey cooks, prepare ingredients.



2. Prepare the Ingredients

- Stem, seed, remove ribs, and cut **red bell pepper** into 1" dice.
- Stem **jalapeño**, seed, remove ribs, and cut into ¼" dice. *Wash hands and cutting board after working with jalapeño.*



3. Cook the Vegetables

- Return pan used to cook turkey to medium-high heat and add 2 tsp. **olive oil**.
- Add **red bell pepper**, **jalapeno**, and ¼ tsp. **salt** to hot pan. Stir occasionally until peppers are fork-tender, 2-3 minutes.



4. Add the Sauce and Pasta

- Add **turkey** and **flour** to hot pan and stir until no dry flour remains.
- Add **cream base**, **chicken base**, 2/3 the **cheese** (reserve remaining for topping), 1 cup **water**, and a pinch of **salt**. Bring to a simmer.
- One simmering, stir occasionally until combined, 1-2 minutes.
- Stir in **pasta** until combined and heated through, 2-3 minutes.
- Remove from burner.



5. Broil and Finish Dish

- Top **pasta** with remaining **cheese**.
- Place pan under hot broiler and broil until cheese melts and bubbles, 3-4 minutes.
- *Don't text and broil! Keep an eye on the broiler as cheese may burn easily.*
- Carefully remove from broiler. *Pan handle will be hot! Use an oven mitt.* Rest, 1 minute.
- Plate dish as pictured on front of card, topping pasta with **salsa**. Bon appétit!