



In your box

- 1 Romaine Heart
- 🔪 1½ fl. oz. Chipotle Ranch Dressing
- 🔪 1 Poblano Pepper
- 2 oz. Sliced Red Onion
- ½ oz. Tortilla Strips
- 🔪 6 oz. Fire Roasted Salsa
- 1 oz. Shredded Cheddar Cheese
- 4 oz. Black Beans
- 1 Tbsp. Chile and Cumin Rub

Customize It Options

- 10 oz. Ground Beef
- 13½ oz. Organic Boneless Skinless Chicken Breasts
- 12 oz. Impossible Burger
- 10 oz. Ground Turkey
- 20 oz. Double Portion Ground Beef

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
- Mixing Bowl, 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



Beef Taco Salad Bowl

with cheddar

NUTRITION per serving—Calories: 610, Carbohydrates: 28g, Sugar: 11g, Fiber: 7g, Protein: 36g, Sodium: 1610mg, Fat: 40g, Saturated Fat: 13g
 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

10-20 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

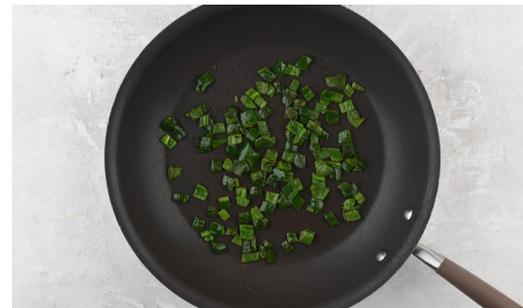
Customize It Instructions

- If using **20 oz. ground beef**, follow same instructions as 10 oz. ground beef, working in batches if necessary.
- If using **ground turkey**, follow same instructions as ground beef in Step 3, breaking up turkey until no pink remains and turkey reaches minimum internal temperature, 7-9 minutes.
- If using **whole chicken breasts**, on a separate cutting board, cut into 1" dice. Follow same instructions as ground beef in Step 3, stirring occasionally until chicken reaches minimum internal temperature, 5-7 minutes.
- If using **Impossible burger**, follow same instructions as ground beef in Step 3, breaking up burger until heated through, 4-6 minutes.



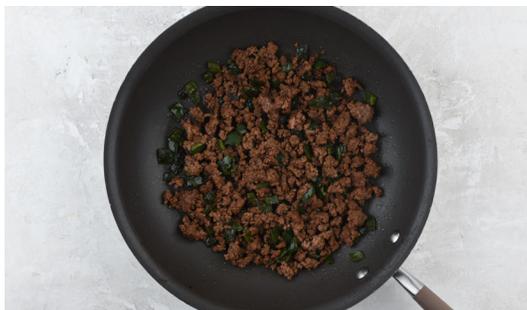
1. Prepare the Ingredients

- Drain **black beans**.
- Halve **romaine**. Hold romaine heart at root end and slice thinly.
- Stem **poblano peppers**, seed, and cut into ½" dice. *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. Start the Beef Mixture

- Place a large non-stick pan over medium-high heat with 1 tsp. **olive oil**.
- Add **poblano** to hot pan. Stir occasionally until tender, 3-5 minutes.



3. Finish the Beef Mixture

- Add **ground beef**, **seasoning rub**, and a pinch of **salt** to hot pan.
- Break up meat until no pink remains and beef reaches a minimum internal temperature of 160 degrees, 4-6 minutes.
- Remove from burner.



4. Make the Salad

- Combine **romaine**, **dressing** (to taste), and **onions** in a mixing bowl.



5. Assemble Salad and Finish Dish

- Plate dish as pictured on front of card, topping **salad** with **ground beef mixture**, **black beans**, **tortilla strips**, **cheese**, and **salsa** (to taste). Bon appétit!