



In your box

- 1 oz. Feta Cheese Crumbles
- 3 Poblano Peppers
- 2 tsp. Portuguese Piri Piri Seasoning
- 1 Yellow Onion
- 2 oz. Sour Cream
- 1 Lime
- 1 Persian Cucumber
- 4 oz. Grape Tomatoes
- 2 tsp. Chicken Demi-Glace Concentrate
- Customize It Options**
- 10 oz. Ground Turkey
- 12 oz. Impossible Burger
- 10 oz. Ground Beef
- 20 oz. Double Portion Ground Turkey

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, Pepper, 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	

Rest steak or pork after cooking, 3 minutes.

Classic Meal Kit



Piri Piri Turkey Stuffed Pepper

with creamy cucumber sauce

NUTRITION per serving—Calories: 480, Carbohydrates: 27g, Sugar: 12g, Fiber: 8g, Protein: 33g, Sodium: 1470mg, Fat: 28g, Saturated Fat: 10g
 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

30-40 min.

Cook Within

5 days

Difficulty Level

Intermediate

Spice Level

Spicy

Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry
- Turn oven on to **400 degrees**. Let preheat, at least 10 minutes
- Prepare a baking sheet with foil and cooking spray



Customize It Instructions

- If using **20 oz. ground turkey**, follow same instructions as 10 oz. ground turkey, working in batches if necessary.
- If using **ground beef**, follow same instructions as ground turkey in Step 3, breaking up beef until no pink remains and beef reaches minimum internal temperature, 4-6 minutes.
- If using **Impossible burger**, follow same instructions as ground turkey in Step 3, breaking up burger into smaller pieces until heated through, 4-6 minutes.

1. Start the Peppers

- Stem **poblano peppers**, halve lengthwise, and remove seeds. *Poblano peppers can vary in spice level; most are mild, but a few can be quite hot. Wash hands and cutting board after prepping.*
- Place peppers on prepared baking sheet, cut-side down. Spray peppers with **cooking spray** and top with $\frac{1}{4}$ tsp. **salt**.
- 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 peppers roast, prepare ingredients and make filling.

2. Prepare the Ingredients

- Halve **lime**. Cut one half into wedges and juice the other half.
- Halve **tomatoes**.
- Trim **cucumber** and cut into $\frac{1}{4}$ " dice.
- Halve and peel **onion**. Cut halves into $\frac{1}{4}$ " dice.



3. Make the Filling

- Heat 2 tsp. **olive oil** in a large non-stick pan over medium-high heat. Add **ground turkey** to hot pan. Stir occasionally, breaking up meat, until no pink remains and turkey reaches a minimum internal temperature of 165 degrees, 7-9 minutes.
- Add **demi-glace**, $\frac{1}{4}$ cup **water**, **onion**, **tomatoes**, **seasoning blend**, and $\frac{1}{4}$ tsp. **salt**. Stir occasionally until slightly thickened and tomatoes release juices, 2-4 minutes.
- Remove from burner and let cool, 5 minutes.

4. Finish the Peppers

- Carefully, flip **peppers** cut-side up and distribute **filling** evenly among halves. *You may not use all the filling.*
- Roast again until peppers are fork-tender, 8-10 minutes.
- While peppers roast, make cucumber sauce.

5. Make Cucumber Sauce and Finish Dish

- In a mixing bowl, combine **sour cream**, **cucumber**, 2 tsp. **lime juice**, 1 tsp. **olive oil**, and a pinch of **salt** and **pepper**.
- Plate dish as pictured on front of card, garnishing **peppers** with cucumber sauce and **feta**. Squeeze **lime wedges** over dish to taste. Bon appétit!