



In your box

- 1 Chipotle Pepper in Adobo Sauce
 - ½ tsp. Garlic Salt
 - 4 fl. oz. Cream Sauce Base
 - 6 Small Flour Tortillas
 - 12 oz. Cauliflower Florets
 - 2 Garlic Cloves
 - 1 Poblano Pepper
 - 2 Green Onions
 - 2 oz. Light Cream Cheese
 - 2 tsp. Chile and Cumin Rub
- Customize It Options**
- 10 oz. Ground Turkey
 - 10 oz. 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, Pepper, Cooking Spray
Large Non-Stick Pan, Mixing Bowl,
Medium Non-Stick Pan, Medium
Oven-Safe Casserole Dish

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



Spicy Chile Cauliflower and Poblano Enchiladas

with chipotle pepper sauce

NUTRITION per serving—Calories: 530, Carbohydrates: 57g, Sugar: 12g, Fiber: 7g, Protein: 13g, Sodium: 1730mg, Fat: 29g, Saturated Fat: 14g
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

35-45 min.

Cook Within

7 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 **425 degrees**. Let preheat, at least 10 minutes
- Set **cream cheese** on counter to soften
- Prepare a casserole dish with cooking spray
- Ingredient(s) used more than once: **green onions**



Customize It Instructions

- Meatlovers! If using protein, pat dry and cook in a medium non-stick pan over medium heat with 1 tsp. **olive oil**. If using **ground beef**, break up beef until no pink remains and beef reaches minimum internal temperature, 4-6 minutes. If using **ground turkey**, break up turkey until no pink remains and turkey reaches minimum internal temperature, 7-9 minutes. *If you add proteins to filling, you may have filling leftover. Be careful not to overstuff enchiladas!*

1. Prepare Ingredients and Cream Cheese Spread

- Coarsely chop **cauliflower** into small pieces.
- Trim and thinly slice **green onions**, keeping white and green portions separate.
- Mince **garlic**.
- Stem, seed, remove ribs, and cut **poblano pepper** into 1" 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.*
- In a mixing bowl, combine softened **cream cheese**, garlic, and **white portions of green onions**. Set aside.

2. Cook the Filling

- Place a large non-stick pan over medium heat and add 2 tsp. **olive oil**.
- Add **cauliflower, poblano, seasoning rub, garlic salt**, and a pinch of **pepper** to hot pan. Stir occasionally until browned, 3-5 minutes.
- Add 2 Tbsp. **water**. Cover, and cook until tender, 6-8 minutes.
- Remove from burner.



3. Assemble and Bake the Enchiladas

- Place **tortillas** on a clean work surface. Spread an even layer of **cream cheese spread** on each tortilla and top evenly with **filling**.
- Roll up a tortilla tightly (ensure tortilla ends overlap slightly). Place in prepared casserole dish, seam side down. Repeat with remaining five tortillas.
- Bake in hot oven until golden brown, 8-10 minutes.
- While enchiladas bake, make chipotle pepper sauce.



4. Make the Chipotle Pepper Sauce

- Taste **chipotle in adobo sauce**. *It can be spicy!*
- Place a medium non-stick pan over medium-low heat and add 1 tsp. **olive oil**.
- Add chipotle in adobo sauce (to taste) to hot pan and mash until broken up, 2-3 minutes.
- Add **cream base** and 2 Tbsp. **water**. Bring to a simmer.
- Once simmering, stir occasionally until thickened, 2-3 minutes.
- Remove from burner.



5. Finish the Dish

- Plate dish as pictured on front of card, topping **enchiladas** with **chipotle pepper sauce** and **green portions of green onions**. Bon appétit!