



In your box

- 4 oz. Black Beans
- ¼ oz. Cilantro
- 2 oz. Sour Cream
- 2 Roma Tomatoes
- 2 fl. oz. Red Enchilada Sauce
- ½ cup Basmati Rice
- 1 tsp. Fajita Seasoning
- 3 oz. Shredded Oaxacan Cheese
- 3 Poblano Peppers
- 1 Lime

Customize It Options

- 10 oz. Ground Turkey
- 12 oz. Impossible Burger
- 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, Salt, Cooking Spray
- Baking Sheet, Small Pot, 2 Mixing Bowls, Wire-Mesh Strainer

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



Cheesy Spanish-Style Rice Stuffed Poblanos

with pico de gallo and sour cream

NUTRITION per serving—Calories: 510, Carbohydrates: 68g, Sugar: 10g, Fiber: 8g, Protein: 21g, Sodium: 1590mg, Fat: 17g, Saturated Fat: 9g
 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

7 days

Difficulty Level

Intermediate

Spice Level

Medium

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
- Prepare a baking sheet with foil
- Ingredient(s) used more than once: **cheese, lime juice**



1. Cook the Rice

- Bring a small pot with **rice, seasoning blend, enchilada sauce, a pinch of salt, and 1 cup water** to a boil.
- Reduce to a simmer, cover, and cook until rice is tender, 14-17 minutes.
- Remove from burner and set aside.
- While rice cooks, prepare ingredients.



2. Prepare the Ingredients

- Core **tomatoes** and cut into ½" dice.
- Halve and juice **lime**.
- Drain **black beans** in a wire-mesh strainer and rinse.
- Coarsely chop **cilantro** (no need to stem).
- Stem **poblano peppers**, halve lengthwise, and seed. *Poblano peppers can vary in spice level; most are mild, but a few can be quite hot. Wash hands and cutting board after prepping.*

Customize It Instructions

- Meatlovers! If using protein, 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 using **Impossible burger**, break up burger until heated through, 4-6 minutes. Add to filling as desired.



3. Roast the Peppers

- Place **poblano peppers** on prepared baking sheet, cut side down. Spray with **cooking spray** and season with a pinch of **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.*



4. Fill the Peppers

- In a mixing bowl, combine **rice, 2/3 the cheese** (reserve remaining for topping), **black beans, 1 tsp. lime juice** (reserve remaining for pico de gallo), and ¼ tsp. **salt**.
- Carefully, flip **peppers** cut-side up and fill halves evenly with rice mixture. Top with remaining cheese.
- Roast in hot oven until cheese is melted, 5-7 minutes.
- While peppers roast, make pico de gallo.



5. Make Pico de Gallo and Finish Dish

- In another mixing bowl, combine **tomatoes, cilantro, 1 Tbsp. remaining lime juice, 1 tsp. olive oil, and ¼ tsp. salt**.
- Plate dish as pictured on front of card, garnishing with pico de gallo and **sour cream**. Bon appétit!