



In your box

- 1 oz. Light Cream Cheese
- 2 oz. Shredded Mozzarella
- 🌶️ 3 Poblano Peppers
- 🌶️ 2 oz. Sofrito Sauce
- 🌶️ 1 Tbsp. Taco Seasoning
- 1 Roma Tomato
- 5 oz. Corn Kernels

Customize It Options

- 10 oz. Ground Turkey
- 10 oz. Ground Pork
- 12 oz. Impossible Burger
- 20 oz. Double Portion 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, Salt, Pepper, Cooking Spray

Baking Sheet, Medium 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



Sofrito Turkey Stuffed Peppers

with corn and mozzarella

NUTRITION per serving—Calories: 540, Carbohydrates: 30g, Sugar: 9g, Fiber: 6g, Protein: 40g, Sodium: 1340mg, Fat: 31g, 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

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 **425 degrees**. Let preheat, at least 10 minutes
- Set **cream cheese** on counter to soften
- Prepare a baking sheet with foil and cooking spray

Customize It Instructions

- If using **20 oz. turkey**, follow same instructions as 10 oz. ground turkey, cooking in batches, if necessary. *There may be leftover filling.*
- If using **ground beef**, follow same instructions as ground turkey in Step 2, breaking up beef until no pink remains and beef reaches minimum internal temperature, 4-6 minutes.
- If using **ground pork**, follow same instructions as ground turkey in Step 2, breaking up pork until no pink remains and pork reaches minimum internal temperature, 5-7 minutes.
- If using **Impossible burger**, follow same instructions as ground turkey in Step 2, breaking up burger until heated through, 6-8 minutes.



1. Start Peppers and Prepare Ingredients

- 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 and top with 1 tsp. **olive oil** and a pinch of **salt** and **pepper**. Massage oil, salt, and pepper into peppers.
- Place peppers cut side up and roast in hot oven until almost tender, 8-10 minutes.
- While peppers roast, core **tomato** and cut into ½" dice.



2. Start the Filling

- Place a medium non-stick pan over medium-high heat and add 1 tsp. **olive oil**.
- Add **ground turkey** to hot pan. Break up meat until no pink remains and turkey reaches a minimum internal temperature of 165 degrees, 7-9 minutes.



3. Finish the Filling

- Add **corn**, **tomato**, **seasoning blend**, ¼ cup **water**, and a pinch of **salt** and **pepper** to hot pan.
- Stir occasionally until tomato softens and corn is heated through, 1-2 minutes.
- Remove from burner.



4. Finish the Peppers

- Carefully, fill **peppers** evenly with **filling** (including any liquid) and top with **shredded cheese**. Wipe pan clean and reserve.
- Roast again in hot oven until cheese is melted and peppers are tender, 5-7 minutes.
- While peppers roast, make sauce.



5. Make Sauce and Finish Dish

- Return pan used to cook filling to medium-high heat.
- Add 2 Tbsp. **water** and softened **cream cheese** to hot pan. Bring to a boil.
- Once boiling, stir constantly until smooth, 30-60 seconds.
- Stir in **sofrito sauce** (to taste) and a pinch of **salt** until combined. Remove from burner.
- Plate dish as pictured on front of card, placing **peppers** on sauce. Bon appétit!