



Classic Meal Kit



Buffalo-Style Chicken Stuffed Peppers

with ranch crema and cheddar

NUTRITION per serving—Calories: 560, Carbohydrates: 27g, Sugar: 10g, Fiber: 5g, Protein: 41g, Sodium: 1570mg, Fat: 32g, 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.

In your box

1 1.76 oz. Zesty Buffalo Sauce

2 oz. Shredded Cheddar Cheese

1 oz. Crispy Fried Onions

1 tsp. Ranch Seasoning

2 oz. Sour Cream

1 Red Onion

3 Poblano Peppers

Customize It Options

10 oz. Diced Boneless Skinless Chicken Breasts

10 oz. USDA Choice Sliced Flank Steak

10 oz. Sliced Pork

20 oz. Double Portion Diced Boneless Skinless Chicken Breasts

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

Baking Sheet, Mixing Bowl, Large Non-Stick Pan

Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
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160°	Ground Beef	Ground Pork
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165°	Chicken	Ground Turkey
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Rest steak or pork after cooking, 3 minutes.

Prep & Cook Time
40-50 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. diced chicken**, follow same instructions as 10 oz. chicken, working in batches if necessary.
- If using **sliced pork**, spread into a single layer, pat dry, and coarsely chop. Follow same instructions as chicken in Step 3, stirring occasionally until no pink remains and pork reaches minimum internal temperature, 5-7 minutes. Rest, 3 minutes.
- If using **flank steak**, spread into a single layer, pat dry, and coarsely chop. Follow same instructions as chicken in Step 3, stirring occasionally until no pink remains and steak strips reach minimum internal temperature, 4-6 minutes. Rest, 3 minutes.



3. Make the Filling

- Place a large non-stick pan over medium heat and add 2 tsp. **olive oil**.
- Add **chicken**, **onion**, and a pinch of **pepper** to hot pan. Stir occasionally until browned and chicken reaches a minimum internal temperature of 165 degrees, 5-7 minutes.
- Remove from burner and stir in **Buffalo sauce** (to taste).



1. Prepare Ingredients and Make Ranch Crema

- Halve and peel **onion**. Cut halves into $\frac{1}{4}$ " dice.
- Halve **poblano peppers** lengthwise. Remove stem and 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.
- Combine **seasoning blend**, **sour cream**, and a pinch of **pepper** in a mixing bowl. Set aside.
- Pat **chicken** dry. Halve larger chicken pieces to roughly match smaller pieces.



2. Start the Peppers

- Place **poblanos** on prepared baking sheet, cut side down. Spray peppers with **cooking spray**.
- 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, cook filling.



4. Finish the Peppers

- Carefully, flip **poblanos** cut side up. Distribute **filling** evenly among halves. You may not use all the filling. Top with **cheese**.
- Roast again in hot oven until cheese is melted, 8-10 minutes.



5. Finish the Dish

- Plate dish as pictured on front of card, garnishing with **ranch crema** and **crispy onions**. Bon appétit!