

Chicken Taco Stuffed Peppers

WITH PICO DE GALLO AND SOUR CREAM





Prep & Cook Time					
30-40 MIN					

Difficulty Level

INTERMEDIATE

Cook Within 5 DAYS

Spice Level MEDIUM

You Will Need

Olive Oil, Salt, Pepper, Cooking Spray

Baking Sheet, Medium 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.

View nutritional information at www.homechef.com/23523

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, sesame, and shellfish ingredients.

Ingredients

1 Red Onion

1/4 oz. Cilantro

→ 3 Poblano Peppers

1 Roma Tomato

1 Lime

1 Tbsp. Taco Seasoning

2 oz. Shredded Cheddar-Jack Cheese

2 oz. Sour Cream

Customize It Options

10 oz. Diced Boneless Skinless Chicken Breasts

10 oz. Ground Beef

10 oz. Ground Turkey

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.

Before You Cook

All cook times are approximate based on testing.

- If using any 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
- Ingredient(s) used more than once: onion, cilantro

Customize It Instructions

- If using **20 oz. diced chicken breasts**, follow same instructions as 10 oz. diced chicken breasts, working in batches, if necessary.
- If using ground beef, follow same instructions as chicken in Step 3, breaking up until starting to brown, 2-3 minutes, adding ingredients, then stirring occasionally until beef reaches minimum internal temperature, 2-3 minutes.
- If using ground turkey, follow same instructions as chicken in Step 3, breaking up until starting to brown, 3-4 minutes, adding ingredients, then stirring occasionally until turkey reaches minimum internal temperature, 3-4 minutes.



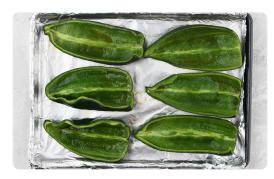
2. Prepare the Ingredients

- Halve lime. Cut one half into wedges and juice the other half.
- Core tomato and cut into 1/4" dice.
- Mince cilantro (no need to stem).
- Halve and peel onion. Cut halves into 1/4" dice.
- Pat chicken dry. Coarsely chop.



4. Make the Pico de Gallo

• Combine tomatoes, reserved onion, cilantro (reserve a pinch for garnish), 2 tsp. lime juice, 1/4 tsp. salt, and a pinch of pepper in a mixing bowl. Set aside for flavors to marry.



1. Start the Peppers

- Stem peppers, halve lengthwise, and remove seeds and ribs. 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. Drizzle with 1 tsp. olive oil and massage oil into peppers.
- Place peppers cut side up and roast in hot oven until tender, 10-12 minutes.
- While peppers roast, continue recipe.



3. Make the Filling

- Place a medium non-stick pan over medium-high heat and add 2 tsp. olive oil.
- Add chicken to hot pan and stir often until starting to brown, 2-3 minutes.
- Set aside 2 Tbsp. onion. Add remaining onion to hot pan and stir often until onion softens, 2-3 minutes.
- \bullet Stir in ½ cup water, taco seasoning, and ½ tsp. salt. Then stir occasionally until water is almost evaporated and chicken reaches a minimum internal temperature of 165 degrees, 2-3 minutes.
- · Remove from burner.



5. Finish Peppers and Finish Dish

- Carefully remove baking sheet from oven. Divide filling equally among roasted peppers. Top with cheese. Baking sheet will be hot! Use a utensil.
- Roast again in hot oven until cheese is melted, 8-10 minutes.
- Plate dish as pictured on front of card, garnishing peppers with pico de gallo, sour cream, and reserved cilantro. Squeeze lime wedges over to taste. Bon appétit!

