



Sofrito Turkey Stuffed Peppers

WITH CORN AND MOZZARELLA

Meal Kit



Prep & Cook Time
30-40 MIN

Cook Within
5 DAYS

Difficulty Level
INTERMEDIATE

Spice Level
MEDIUM

You Will Need
Olive Oil, Salt, Pepper, Cooking Spray
Medium Non-Stick Pan,
Baking Sheet

Ingredients
6 oz. Fire Roasted Corn Kernels
2 oz. Shredded Mozzarella
2 oz. Sofrito Sauce
1 Tbsp. Taco Seasoning
1 Roma Tomato
3 Poblano Peppers
1 oz. Light Cream Cheese
Customize It Options
10 oz. Ground Turkey
20 oz. Double Portion Ground Turkey
12 oz. Impossible Burger
10 oz. Ground Beef
10 oz. Ground Pork

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/24962

*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.

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 **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. ground turkey**, follow same instructions as 10 oz. ground turkey, working in batches, if necessary. You may have filling leftover.
- If using **ground beef**, follow same instructions as ground turkey in Step 2, breaking up until beef reaches minimum internal temperature, 4-6 minutes.
- If using **ground pork**, follow same instructions as ground turkey in Step 2, breaking up until pork reaches minimum internal temperature, 5-7 minutes.
- If using **Impossible burger**, follow same instructions as ground turkey in Step 2, breaking up until burger is heated through, 4-6 minutes.



1. Start Peppers and Prepare Tomato

- Stem **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 and seasoning into peppers.
- Place peppers cut side up. Roast in hot oven until almost tender, 8-10 minutes.
- While peppers roast, core **tomato** and cut into 1/2" 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, tomatoes, taco seasoning**, 1/4 cup **water**, and a pinch of **salt** and **pepper** to hot pan.
- Stir occasionally until tomatoes soften and corn is heated through, 1-2 minutes.
- Remove from burner.



4. Finish the Peppers

- Carefully remove baking sheet from oven. 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, continue recipe.



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** and a pinch of **salt** until combined. Remove from burner.
- Plate dish as pictured on front of card, placing **peppers** on sauce. Bon appétit!