



In your box

- 3 Poblano Peppers
- ¼ oz. Cilantro
- 1 Red Onion
- 3 oz. Corn Kernels
- 1 ½ Tbsp. Chile and Cumin Rub
- 3 oz. Shredded Oaxacan Cheese
- 4 fl. oz. Red Enchilada Sauce

Customize It Options

- 12 oz. Ground Turkey
- 10 oz. USDA Choice Sliced Flank Steak
- 10 oz. Steak Strips
- 10 oz. Ground Beef



Customer Favorite

Tex-Mex Turkey-Stuffed Peppers

with enchilada sauce and Oaxacan cheese

NUTRITION per serving—Calories: 571, Carbohydrates: 30g, Fat: 29g, Protein: 46g, Sodium: 1615mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients
**Nutritional information may vary if you selected an alternative protein as your customized option*

Prep & Cook Time
40-50 min.

Cook Within
5 days

Difficulty Level ● ● ● ●
Intermediate

Spice Level ● ● ● ● ●
Medium

① You will need

Olive Oil, Salt, Cooking Spray

Baking Sheet, Medium Non-Stick Pan, Mixing Bowl

👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- Preheat oven to **400 degrees**
- Thoroughly rinse produce and pat dry
- Prepare a baking sheet with foil and cooking spray
- Ingredient(s) used more than once: **cilantro**



1

Prepare the Ingredients

- Halve **poblanos** lengthwise. Remove seeds and ribs.
- Halve and peel **onion**. Cut halves into ½" dice.
- Mince **cilantro**, stems and leaves.
- *If using **steak strips** or **flank steak**, separate into a single layer and pat dry.*



2

Roast the Poblanos

- 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 poblanos roast, cook **turkey**.



3

Cook the Turkey

- Heat 1 tsp. **olive oil** in a medium non-stick pan over medium-high heat.
- Add **ground turkey** and a pinch of **salt** to hot pan and stir occasionally, breaking up with a spoon, until no pink remains, 8-10 minutes.
- *If using **ground beef**, **steak strips**, or **flank steak** follow same instructions until no pink remains, 4-6 minutes.*
- Transfer turkey to a mixing bowl. Keep pan over medium-high heat.



4

Cook the Filling

- Add **onion** to hot pan and stir occasionally until lightly charred, 4-5 minutes.
- Add **corn**, **seasoning rub**, **cilantro** (reserve a pinch for garnish), and a pinch of **salt**. Stir occasionally until corn is heated and onion is tender, 2-3 minutes.
- Transfer filling to bowl with turkey. Stir to combine.
- Reserve pan; no need to wipe clean.



5

Assemble Poblanos and Finish Dish

- Carefully, flip **poblanos** so cut side is up and distribute **filling** evenly among halves. *You may not use all the filling.* Top with **cheese**. Roast until cheese is melted, 8-10 minutes.
- While poblanos roast, return pan used to cook filling to medium heat and add **enchilada sauce** to hot pan. Stir occasionally until heated through, 2-3 minutes.
- Remove from burner.
- Plate dish as pictured on front of card, placing enchilada sauce on a plate and topping with poblanos. Garnish with remaining **cilantro**. Bon appétit!