



#### In your box

- 1 Roma Tomato
- 1 Lime
- 1 Poblano Pepper
- 16 oz. Butternut Squash, Cubed
- 1 Tbsp. Taco Seasoning
- 6 Small Flour Tortillas
- 2 oz. Queso Fresco
- 2 oz. Sour Cream

CONTAINS milk, wheat, soy



## Butternut Squash and Poblano Tacos

with queso fresco and sour cream

NUTRITION per serving—Calories: 719, Carbohydrates: 84g, Fat: 35g, Protein: 16g, Sodium: 1593mg.  
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time  
**25-35 min.**

Cook Within  
**7 days**

Difficulty Level ● ● ● ● ●  
**Easy**

Spice Level ● ● ● ● ●  
**Mild**

## 🕒 You will need

Olive Oil, Salt, Pepper

Mixing Bowl, Large Non-Stick Pan

## 👑 Before you cook

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

- ☐ Thoroughly rinse produce and pat dry



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### Prepare the Ingredients

- Core **tomato** and cut into ¼” dice.
- Zest and halve **lime**. Cut one half into two wedges and juice the other half.
- Stem **poblano pepper**, seed, remove ribs, and cut into ½” dice.



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### Make the Salsa

- Combine **tomato**, 1 tsp. **olive oil**, 1 tsp. **lime juice**, ¼ tsp. **salt**, and a pinch of **pepper** in a mixing bowl.
- Set aside to allow flavors to marry.



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### Cook the Filling

- Place a large non-stick pan over medium heat. Add 2 Tbsp. **olive oil** and **butternut squash** to hot pan. Stir occasionally until lightly browned, 5 minutes.
- Stir in **poblano pepper**, **taco seasoning**, and ¼ tsp. **salt**. Then stir occasionally until tender, 5-7 minutes.
- Remove filling to a plate.
- Wipe pan clean and reserve.



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### Warm the Tortillas

- Return pan used to cook filling to medium-high heat. Working in batches, place **tortillas** in hot, dry pan and cook until heated through, 20-30 seconds per side.
- Remove from pan and wrap in foil.



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### Finish the Dish

- Plate dish as pictured on front of card, garnishing with **salsa**, **queso fresco**, **sour cream**, and **lime zest** (to taste). Serve **lime wedges** on the side, squeezing over **tacos** if desired. Bon appétit!