



In your box

- 2 Green Onions
- 3 Poblano Peppers
- 1 Roma Tomato
- 13 oz. Boneless Skinless Chicken Breasts
- 2 oz. Shredded Cheddar-Jack Cheese
- 1 ½ tsp. Powdered Ranch Seasoning
- 3 tsp. Frank's RedHot Sauce
- 2 oz. Sour Cream
- 1 oz. Blue Cheese
- ½ oz. Crispy Jalapeños



Blue Cheese Buffalo Chicken Peppers

with crispy jalapeños

NUTRITION per serving—Calories: 581, Carbohydrates: 16g, Fat: 33g, Protein: 51g, Sodium: 1672mg.
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
5 days

Difficulty Level 
Easy

Spice Level 
Spicy

① You will need

Olive Oil, Cooking Spray

Baking Sheet, Medium Non-Stick Pan, 2 Mixing Bowls

👑 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: **green onions**



1

Roast the Poblanos

- Halve **poblanos** lengthwise, removing seeds and ribs.
- Place poblanos on prepared baking sheet, cut side down. Drizzle with 1 tsp. **olive oil**. Roast in hot oven until poblanos are tender, but not completely cooked, 10-12 minutes.
- *Don't worry if poblanos char a bit, char will only add flavor.*
- While poblanos roast, prepare ingredients.



2

Prepare Ingredients and Cook Chicken

- Core **tomato** and cut into ½" dice.
- Trim and thinly slice **green onions** on an angle.
- Pat **chicken breasts** dry and, on a separate cutting board, cut into 1" dice.
- Place a medium non-stick pan over medium-high heat and add 2 tsp. **olive oil**. Add diced chicken to hot pan and stir occasionally until chicken browns and reaches a minimum internal temperature of 165 degrees, 5-7 minutes.
- Remove from burner.



3

Make Filling and Make Blue Cheese Cream

- Combine cooked **chicken**, **tomato**, **cheddar-jack cheese**, **green onions** (reserve a pinch for garnish), and **ranch seasoning** in mixing bowl.
- Stir in **hot sauce** (to taste).
- In another mixing bowl, combine **sour cream** and **blue cheese**. Set aside.



4

Fill and Roast the Poblanos

- Flip **poblanos** to cut side up. Divide **filling** equally between poblanos.
- Roast until **cheese** is melted, 8-10 minutes.



5

Finish the Dish

- Plate dish as pictured on front of card, garnishing with **crispy jalapeños** (to taste), remaining **green onions**, and **blue cheese cream**. Bon appétit!