



#### In your box

- 1 Shallot
- 3 Poblano Peppers
- 2 tsp. Portuguese Piri Piri Seasoning
- 1 Persian Cucumber
- 4 oz. Grape Tomatoes
- 1 Lime
- 2 oz. Sour Cream
- 2 tsp. Chicken Demi-Glace
- 1 oz. Feta Cheese

#### Customize It Options

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



## Piri Piri Turkey Stuffed Peppers

with creamy cucumber sauce

\*NUTRITION per serving—Calories: 511, Carbohydrates: 26g, Fat: 28g, Protein: 38g, Sodium: 1201mg.  
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  
30-40 min.

Cook Within  
5 days

Difficulty Level ● ● ● ● ●  
Intermediate

Spice Level ● ● ● ● ●  
Medium

## ① You will need

Olive Oil, Salt, Pepper, Cooking Spray  
Baking Sheet, Large 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



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### Prepare the Ingredients

- Peel and mince **shallot**.
- Halve **lime**. Cut one half into wedges and juice the other half.
- Halve **tomatoes**.
- Trim **cucumber** and cut into ¼" dice.
- Stem **poblano peppers**, seed, and halve lengthwise. *Poblano peppers can vary in spice level; most are mild, but a few can be quite hot. Wash hands and cutting board after prepping.*
- *If using flank steak or steak strips, separate into a single layer and pat dry.*



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### Start the Peppers

- Place **peppers** 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 peppers roast, make filling.



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### Make the Filling

- Heat 2 tsp. **olive oil** in a large non-stick pan over medium-high heat.
- Add **ground turkey, demi-glace, ¼ cup water, shallot, tomatoes, and seasoning** to hot pan. Stir occasionally, breaking meat up with a spoon, until tomatoes soften and no pink remains, 7-9 minutes.
- *If using ground beef, steak strips or flank steak, follow same instructions and cook until no pink remains, 4-6 minutes.*
- Remove from burner and let cool, 5 minutes.



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### Finish the Peppers

- Carefully, flip **peppers** so cut-side is up and distribute **filling** evenly among halves. *You may not use all the filling.*
- Roast until peppers are fork-tender, 8-10 minutes.
- While peppers roast, make sauce.



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### Make Cucumber Sauce and Finish Dish

- In a mixing bowl, combine **sour cream, cucumber, 2 tsp. lime juice, 1 tsp. olive oil, and a pinch of salt and pepper**.
- Plate dish as pictured on front of card, garnishing **peppers** with **cucumber sauce** and **feta**. Squeeze **lime wedges** over to taste. Bon appétit!