



- In your box**
- 1 Shallot
 - 6 Small Flour Tortillas
 - 2 oz. Shredded Mozzarella
 - 2 oz. Sour Cream
 - 4 fl. oz. Red Enchilada Sauce
 - 2 tsp. Chimichurri Seasoning
 - 5 oz. Baby Spinach
 - 1 Poblano Pepper
 - 12 oz. Ground Turkey



Turkey Spinach Enchiladas

with spinach and poblano pepper

NUTRITION per serving—Calories: 758, Carbohydrates: 57g, Fat: 35g, Protein: 47g, Sodium: 1668mg.
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 antibiotic-free ground beef as your protein*

Prep & Cook Time
40-50 min.

Cook Within
5 days

Difficulty Level ● ● ● ● ●
Easy

Spice Level ● ● ● ● ●
Mild

① You will need

Olive Oil, Cooking Spray

Baking Sheet, Medium Oven-Safe Casserole Dish ,
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!

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



1

Prepare the Ingredients

- Stem **poblano pepper**, seed, and cut into ½” dice. *Poblano peppers can vary in spice level; most are mild, but a few can be quite hot. Wash hands and cutting board after prepping.*
- Coarsely chop **spinach**.
- Peel and halve **shallot**. Slice thinly.



2

Start the Filling

- Heat 1 tsp. **olive oil** in a large non-stick pan over medium-high heat. Add **ground turkey** to hot pan. Cook, breaking up with a spoon, until no pink remains, 7-9 minutes.
- *If using ground beef, cook, breaking up meat, until no pink remains, 4-6 minutes.*
- Transfer ground turkey to a plate.
- Wipe pan clean and reserve.



3

Finish the Filling

- Return pan used to cook turkey to medium-high heat and add 2 tsp. **olive oil**.
- Add **poblano pepper** (to taste) and **shallot** to hot pan and stir occasionally until beginning to char, 3-5 minutes.
- Add **turkey and any accumulated juices, spinach, seasoning blend**, and 2 Tbsp. **enchilada sauce** (reserve remaining for topping tortillas). Stir occasionally until spinach is wilted, 2-3 minutes.
- Remove from burner.



4

Assemble the Enchiladas

- Place **tortillas** on a clean work surface. Evenly distribute **filling** in center of tortillas.
- Fold tortilla over filling, then tuck tortilla under and roll. Place rolled enchilada, seam side down, in prepared casserole dish. Repeat with remaining tortillas.
- Top enchiladas with remaining **enchilada sauce** and **cheese**.



5

Bake Enchiladas and Finish Dish

- Place casserole dish on prepared baking sheet to catch any drips. Bake in hot oven until **cheese** is melted and bubbly, 10-12 minutes.
- Plate dish as pictured on front of card, garnishing **enchiladas** with **sour cream**. Bon appétit!