



In your box

- 2 oz. Guacamole
- 1 oz. Sour Cream
- 1 tsp. Garlic Salt
- 6 oz. Crushed Tomatoes
- 3 Poblano Peppers
- 1 Tbsp. Chipotle Seasoning
- 1 Ear of Corn
- 1 oz. Queso Fresco
- 1 Shallot

Customize It Options

- 12 oz. Ground Pork
- 12 oz. Ground Turkey
- 10 oz. Antibiotic-Free Ground Beef
- 13 ½ oz. Organic Boneless Skinless Chicken Breasts

You will need

Olive Oil, Cooking Spray
Baking Sheet, Large Non-Stick Pan,
Mixing Bowl



Staff Pick

Pork Tinga Stuffed Peppers

with avocado crema and corn

NUTRITION per serving—Calories: 617, Carbohydrates: 25g, Fat: 39g, Protein: 41g, Sodium: 1678mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients
*Nutrition & allergen information may vary by protein. Please review protein and meal labels for details.

Prep & Cook Time

25-35 min.

Cook Within

5 days

Difficulty Level

Intermediate

Spice Level

Medium

👑 Before you cook

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

- If using fresh produce, thoroughly rinse and pat dry
- Preheat oven to 400 degrees
- Prepare a baking sheet with foil and cooking spray

Customize It Instructions

- If using **ground beef** or **ground turkey**, follow same instructions as ground pork in Step 3, adding 2 tsp. **olive oil** to pan.
- If using **chicken**, pat dry and cut into 3/4" dice on a separate cutting board. Season all over with 1/4 tsp. **salt** and a pinch of **pepper**. Follow same instructions as ground pork in Step 3, adding 2 tsp. olive oil to pan and stir occasionally until chicken is browned and reaches minimum internal temperature, 5-7 minutes.

Minimum Internal Temperature

Steak 145° | Chicken 165° | Pork 145° | Salmon 145° | Shrimp 145°



1

Prepare the Ingredients

- Peel husk off **corn** and carefully remove kernels from cob.
- Peel and mince **shallot**.
- Stem and halve **poblano peppers**, then seed and remove ribs. *Poblano peppers can vary in spice level; most are mild, but a few can be quite hot. Wash hands and cutting board after prepping.*



2

Roast the Peppers

- Place **peppers** on prepared baking sheet, cut-side down. Spray each pepper with **cooking spray**, then flip peppers cut-side-up.
- Roast in hot oven until peppers are tender, 18-20 minutes.
- Don't worry if peppers char a bit, this adds flavor to the dish.
- While peppers roast, make filling.



3

Make the Filling

- Place a large non-stick pan over medium-high heat and add 1/2 tsp. **olive oil**. Add **pork** to hot pan and break into small pieces with a spoon until browned, 3-4 minutes.
- Add **shallot**, **garlic salt**, and **chipotle seasoning**. Stir often until shallot softens, 1-2 minutes.
- Add **corn** and **tomatoes**. Stir occasionally until warmed through and no pink remains in pork, 2-3 minutes.



4

Make the Avocado Crema

- In a mixing bowl, combine **sour cream** and **guacamole**. Set aside.



5

Fill Peppers and Finish Dish

- Carefully, divide **filling** evenly between **peppers**.
- Plate dish as pictured on front of card, garnishing peppers with **queso fresco** (crumbling with your hands if needed) and **avocado crema**. Bon appétit!