



In your box

3 Poblano Peppers
¼ oz. Cilantro
1 Red Onion
1 Tbsp. Chile and Cumin Rub
3 oz. Shredded Oaxacan Cheese
4 fl. oz. Red Enchilada Sauce
1 Ear of Corn

Customize It Options

12 oz. Ground Turkey
14 oz. Diced Chicken Thighs
10 oz. Antibiotic-Free Ground Beef
10 oz. USDA Choice Sliced Flank Steak

You will need

Baking Sheet, Medium Non-Stick Pan, Mixing Bowl



Customer Favorite

Tex-Mex Turkey-Stuffed Peppers

with enchilada sauce and Oaxacan cheese

NUTRITION per serving—Calories: 536, Carbohydrates: 25g, Fat: 27g, Protein: 46g, Sodium: 1143mg.
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

40-50 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
- ☐ Ingredient(s) used more than once: **cilantro**

Customize It Instructions

- If using **flank steak**, separate into a single layer and pat dry. Season with a pinch of salt and pepper. Follow same instructions as turkey in Step 3, stirring occasionally until no pink remains, 4-6 minutes.
- If using **chicken thighs**, pat dry. (Don't worry about trimming. Excess fat will render while cooking and add flavor.) Season with a pinch of salt and pepper. Follow same instructions as turkey in Step 3, stirring occasionally until no pink remains, 4-6 minutes.
- If using **ground beef**, follow same instructions as turkey in step 3, stirring occasionally until no pink remains, 4-6 minutes.

Minimum Internal Temperature

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



1

Prepare the Ingredients

- Halve **poblanos** lengthwise. Remove seeds and ribs. Wash *hands and cutting board after prepping*.
- Halve and peel **onion**. Cut halves into ½" dice.
- Mince **cilantro** (no need to stem).
- Peel husk off **corn** and carefully remove kernels from cob.



2

Roast the Poblanos

- Place **poblanos** 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 poblanos roast, cook turkey.



3

Cook the Turkey

- Heat 1 tsp. **olive oil** in a medium non-stick pan over medium-high heat. Add **ground turkey** and a pinch of **salt** to hot pan and stir occasionally, breaking up with a spoon, until no pink remains, 7-9 minutes.
- Transfer turkey to a mixing bowl. Keep pan over medium-high heat.



4

Cook the Filling

- Add **onion** to hot pan and stir occasionally until lightly charred, 4-5 minutes.
- Add **corn**, **seasoning blend**, **cilantro** (reserve a pinch for garnish), and a pinch of **salt**. Stir occasionally until corn is heated and onion is tender, 2-3 minutes.
- Transfer filling to bowl with **turkey** and stir to combine.
- Reserve pan; no need to wipe clean.



5

Assemble Poblanos and Finish Dish

- Carefully, flip **poblanos** so cut side is up and distribute **filling** evenly among halves. *You may not use all the filling.* Top with **cheese**. Roast in hot oven until cheese is melted, 8-10 minutes.
- While poblanos roast, return pan used to cook filling to medium heat and add **enchilada sauce** to hot pan. Stir occasionally until heated through, 2-3 minutes.
- Remove from burner.
- Plate dish as pictured on front of card, placing poblanos on enchilada sauce. Garnish with remaining **cilantro**. Bon appétit!