



In your box

- 2 Romaine Hearts
- 8 oz. Grape Tomatoes
- 10 oz. Corn Kernels
- 2 Poblano Peppers
- 4 oz. Sour Cream
- 3 oz. Chipotle Ranch Dressing
- 3 Tbsp. Taco Seasoning
- 10 oz. Cornbread Mix
- 3 oz. Shredded Cheddar Cheese

Customize It Options

- 24 oz. Ground Pork
- 16 oz. Italian Pork Sausage Links
- 20 oz. Antibiotic-Free Ground Beef
- 24 oz. Ground Turkey

*Contains: milk, eggs, wheat

You will need

Olive Oil, Pepper, Cooking Spray
Large Non-Stick Pan, 2 Mixing Bowls, Large Oven-Safe Casserole Dish



6 Portion Meal

Pork & Poblano Tamale Pie and Cornbread-Cheddar Crust

with chipotle ranch romaine salad

NUTRITION per serving—Calories: 675, Carbohydrates: 53g, Fat: 38g, Protein: 30g, Sodium: 1060mg.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Prep & Cook Time

50-60 min.

Cook Within

5 days

Difficulty Level

Intermediate

Spice Level

Spicy

👑 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 casserole dish with cooking spray
- Ingredient(s) used more than once: **cornbread mix**

Customize It Instructions

- If using **Italian sausage**, remove from casing and follow same instructions as ground pork.
- If using **ground beef** or **ground turkey**, follow same instructions as ground pork, cooking ground turkey until no pink remains, 5-7 minutes.

Minimum Internal Temperature

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



1

Prepare the Ingredients

- Hold **romaine hearts** at root end and chop coarsely.
- Halve **tomatoes**.
- Stem **poblano peppers**, seed, and cut into ½" dice. Wash hands and cutting board after prepping.



2

Make the Cornbread Batter

- Set aside 2 Tbsp. **cornbread mix**.
- In a mixing bowl, combine remaining cornbread mix with ¾ cup **water** and **cheddar cheese**. Stir until a thick, spreadable batter forms. If too thick, add additional water, 1 Tbsp. at a time, until consistency is reached.



3

Cook the Filling

- Heat a large non-stick pan over medium-high heat and add 2 tsp. **olive oil**. Add **ground pork**, **poblano pepper**, **seasoning blend**, and a pinch of **pepper** to hot pan. Stir occasionally until no pink remains on meat, 5-6 minutes.
- Add **corn** and reserved 2 Tbsp. **cornbread mix**. Stir occasionally until poblano softens, 1-2 minutes.
- Add 1 cup **water**. Bring to a simmer. Once simmering, stir occasionally until slightly thickened, 3-4 minutes.



4

Bake the Pie

- Transfer **filling** to prepared casserole dish. For best results, use a 2½-quart casserole dish (about 8 x 11"). You may also use a large cast-iron skillet.
- Top filling with **cornbread batter**, using a spatula dipped in **water** or sprayed with **cooking spray** to smooth top. Don't worry if your **cornbread layer** is thin.
- Bake in hot oven until cornbread layer is golden brown, 25-28 minutes.
- Rest at least 5 minutes to cool slightly and set.
- While pie rests, make salad.



5

Make Salad and Finish Dish

- In another mixing bowl, combine **romaine**, **tomatoes**, and **dressing**.
- Serve family-style, garnishing with **sour cream**. Serve salad on the side. Bon appétit!