



#### In your box

- 2 oz. Shredded Mozzarella
- 1 Roma Tomato
- 1 Ear of Corn
- 2 oz. Light Cream Cheese
- 1 Tbsp. Taco Seasoning
- 2 oz. Sofrito Sauce
- 3 Poblano Peppers

#### Customize It Options

- 12 oz. Ground Turkey
- 12 oz. Impossible Burger
- 10 oz. Ground Pork
- 10 oz. Ground Beef

\*Contains: milk

#### You will need

- Olive Oil, Salt, Pepper, Cooking Spray
- Baking Sheet, Medium Non-Stick Pan



## Southwestern Turkey and Corn Stuffed Peppers

with sofrito cream sauce

NUTRITION per serving—Calories: 610, Carbohydrates: 21g, Fat: 38g, Protein: 44g, Sodium: 1585mg.

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

30-40 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 **425 degrees**
- Prepare a baking sheet with foil and cooking spray

### Customize It Instructions

- If using **ground beef**, follow same instructions as ground turkey in Step 2, breaking up meat until no pink remains and beef reaches a minimum internal temperature of 160 degrees, 4-6 minutes.
- If using **ground pork**, follow same instructions as ground turkey in Step 2, breaking up meat until no pink remains and pork reaches a minimum internal temperature of 160 degrees, 5-7 minutes.
- If using **Impossible Burger**, follow same instructions as ground turkey in Step 2, breaking up burger until heated through, 7-9 minutes.

Minimum Internal Temperature

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



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### Start the Peppers

- Stem **poblano peppers**, halve lengthwise, and remove seeds. *Poblano peppers can vary in spice level; most are mild, but a few can be quite hot. Wash hands and cutting board after prepping.*
- Place peppers on prepared baking sheet and toss with 2 tsp. **olive oil** and a pinch of **salt** and **pepper**. Massage oil and seasoning into peppers.
- Place peppers cut side up and roast in hot oven until peppers are almost tender, 8-10 minutes.
- While peppers roast, core **tomato** and cut into ½" dice.
- Peel husk off **corn** and remove kernels from cob, holding cob vertically and carefully slicing downward.



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### Start the Filling

- Place a medium non-stick pan over medium-high heat and add 2 tsp. **olive oil**.
- Add **ground turkey** to hot pan. Break up meat until no pink remains and turkey reaches a minimum internal temperature of 165 degrees, 7-9 minutes.



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### Finish the Filling

- Add **corn**, **tomato**, **seasoning blend**, ¼ cup **water**, ¼ tsp. **salt**, and a pinch of **pepper** to hot pan.
- Stir occasionally until tomato softens and corn is heated through, 1-2 minutes.
- Remove from burner.



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### Finish the Peppers

- Carefully, fill **peppers** evenly with **filling** (including any liquid) and top with **mozzarella**. Wipe pan clean and reserve.
- Roast again until peppers are tender, 5-7 minutes.
- While peppers roast, make sauce.



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### Make Sauce and Finish Dish

- Return pan used to cook filling to medium-high heat. Add ¼ cup **water** and **cream cheese** to hot pan. Bring to a boil.
- Once boiling, stir constantly until smooth, 1-2 minutes.
- Stir in **sofrito sauce** and a pinch of **salt** until combined. Remove from burner.
- Plate dish as pictured on front of card, placing **peppers** on sauce. Bon appétit!