



In your box

- 2 tsp. Chicken Demi-Glace
- 1 oz. Feta Cheese
- 1 Shallot
- 3 Poblano Peppers
- 2 tsp. Portuguese Piri Piri Seasoning
- 1 Persian Cucumber
- 2 oz. Sour Cream
- 4 oz. Grape Tomatoes
- 1 Lime

Customize It Options

- 12 oz. Ground Turkey
- 12 oz. Ground Pork
- 24 oz. Ground Turkey—Double Portion
- 14 oz. Diced Chicken Thighs

*Contains: milk

You will need

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



Piri Piri Turkey Stuffed Pepper

with creamy cucumber sauce

NUTRITION per serving—Calories: 481, Carbohydrates: 26g, Fat: 27g, Protein: 39g, Sodium: 1241mg.

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

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 pork**, follow same instructions as ground turkey in Step 3, cooking, breaking up meat with a spoon, until no pink remains and pork reaches a minimum internal temperature of 160 degrees, 5-7 minutes.
- If using 24 oz. **ground turkey**, follow same instructions, cooking in batches if necessary. *There may be filling left over.*
- If using **diced chicken thighs**, pat dry and follow same instructions as ground turkey in Step 3, stirring occasionally until chicken 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 and mince **shallot**.
- Halve **lime**. Cut one half into wedges and juice the other half.
- Halve **tomatoes**.
- Trim **cucumber** and cut into ¼" dice.
- Stem **poblano peppers**, seed, and halve lengthwise. *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

Start the Peppers

- Place **peppers** 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 peppers roast, make filling.



3

Make the Filling

- Heat 2 tsp. **olive oil** in a large non-stick pan over medium-high heat.
- Add **ground turkey**, **demi-glace**, ¼ cup **water**, **shallot**, **tomatoes**, and **seasoning blend** to hot pan. Stir occasionally, breaking up with a spoon, until browned and turkey reaches a minimum internal temperature of 165 degrees, 7-9 minutes.
- Remove from burner and let cool, 5 minutes.



4

Finish the Peppers

- Carefully, flip **peppers** cut-side up and distribute **filling** evenly among halves. *You may not use all the filling.*
- Roast until peppers are fork-tender, 8-10 minutes.
- While peppers roast, make cucumber sauce.



5

Make Cucumber Sauce and Finish Dish

- In a mixing bowl, combine **sour cream**, **cucumber**, 2 tsp. **lime juice**, 1 tsp. **olive oil**, and a pinch of **salt** and **pepper**.
- Plate dish as pictured on front of card, garnishing **peppers** with cucumber sauce and **feta**. Squeeze **lime wedges** over dish to taste. Bon appétit!