

INGREDIENTS

2 PERSON | 4 PERSON





1 TBSP | 2 TBSP Southwest Spice Blend



¼ oz | ½ oz Cilantro



3 TBSP | 6 TBSP Sour Cream Contains: Milk



Zucchini



34 Cup | 11/2 Cups Jasmine Rice

1 | 2

Tomato



Veggie Stock Concentrate







½ Cup | 1 Cup Pepper Jack 🖠 Cheese Contains: Milk



4 TBSP | 8 TBSP

1 tsp | 2 tsp Hot Sauce



ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER

**In our ongoing effort toward sustainability, we're working on reducing plastic in your order! You may have received 4 servings of protein in one package rest assured it contains the correct amount.



HelloCustom

If you chose to modify your meal, follow the **HelloCustom** instructions on the flip side of this card.







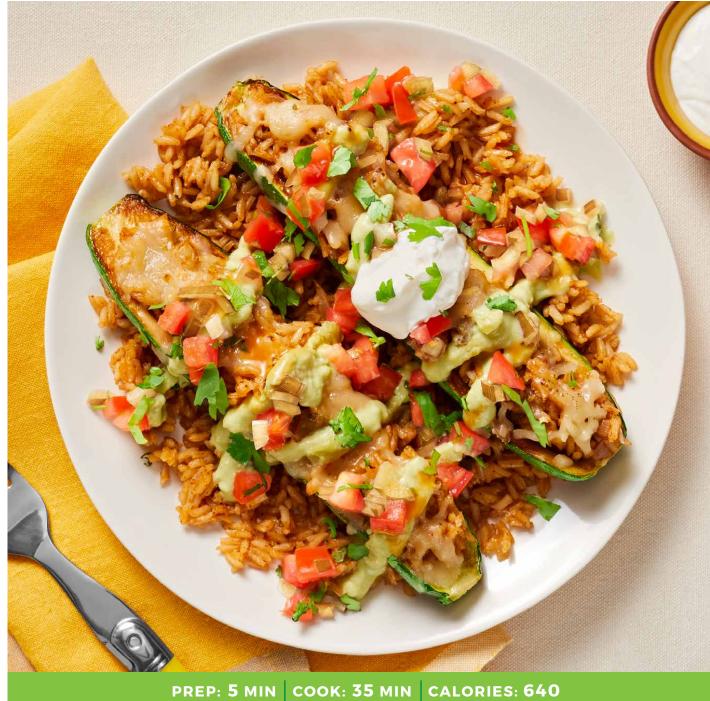
10 oz | 20 oz Ground Turkey





SOUTHWEST STUFFED ZUCCHINI BOATS

with Pico de Gallo, Avocado Crema & Cilantro





HELLO

HALL OF FAME

Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!

HOT TAKE

Take care when working with your hot-from-the-oven zucchini. We recommend using tongs to hold them while stuffing.

BUST OUT

- Zester
- Large pan 😉 😉
- Medium pot
- · 2 Small bowls
- · Baking sheet
- Kosher salt
- Black pepper
- Olive oil (3 tsp | 5 tsp)
- Cooking oil (1 tsp | 1 tsp) 😉 😉

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cook, the bigger the rewards!

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and earn.

- \$ "Cround Beef is fully cooked when internal temperature reaches 160".
- (5) *Ground Turkey is fully cooked when internal temperature reaches 165°.



1 PREP

- Adjust rack to top position and preheat oven to 450 degrees. Wash and dry produce.
- Halve, peel, and finely dice onion. Trim and halve zucchini lengthwise; scoop out and discard seeds with a spoon.
 Dice tomato. Roughly chop cilantro.
 Zest and halve lime.



2 COOK RICE

- Heat a drizzle of olive oil in a medium pot over medium-high heat. Add ¾ of the onion; season with salt and pepper. Cook, stirring, until softened, 4-5 minutes.
- Add rice and Southwest Spice Blend; stir to coat.
- Stir in stock concentrate, 1¼ cups water (2¼ cups for 4 servings), and a big pinch of salt. Bring to a boil; cover and reduce to a low simmer. Cook until rice is tender, 15-18 minutes.
- Keep covered off heat until ready to use in step 5.



3 ROAST ZUCCHINI

- While rice cooks, rub zucchini halves all over with a large drizzle of olive oil (two large drizzles for 4 servings); season with salt and pepper. Arrange, cut sides down, on a baking sheet.
- Roast on top rack until browned and tender. 15-20 minutes.
- Heat a drizzle of oil in a large,
- preferably nonstick, pan over mediumhigh heat. Add **beef*** or **turkey***; season with **salt** and **pepper**. Cook, breaking up meat into pieces, until cooked through, 4-6 minutes.



4 MAKE PICO & CREMA

- In a small bowl, combine tomato, half the cilantro, a squeeze of lime juice to taste, and as much remaining onion as you like. Season with salt and pepper.
- In a separate small bowl, combine guacamole, lime zest, half the sour cream (save the rest for serving), and lime juice to taste. Season with salt and pepper. Add water 1 tsp at a time until mixture reaches a drizzling consistency.



5 STUFF & BROIL ZUCCHINI

- Once **zucchini** is tender, remove sheet from oven. Heat broiler to high.
- Fluff rice with a fork and season with salt and pepper. TIP: For extra richness, stir in 1 TBSP butter (2 TBSP for 4 servings).
- Carefully flip zucchini and stuff with as much rice as will fit (there'll be plenty left over; save for serving). Evenly top with pepper jack.
- Broil until cheese is melted and lightly browned, 2-3 minutes. TIP: Watch carefully to avoid burning.
- Stir beef or turkey into rice before
- stuffing **zucchini**.



6 SERVE

- Divide **remaining rice** between plates and top with **stuffed zucchini**.
- Top with avocado crema, pico de gallo, remaining cilantro, and remaining sour cream. Drizzle with hot sauce if desired and serve.