

Chipotle Turkey & Veggie Casserole

with Spaghetti Squash & Jalapeño Sour Cream

2 SERVINGS | 30-40 MINS



 **Blue Apron**
blueapron.com



 IF YOU CHOSE A CUSTOMIZED OPTION, visit the Current tab in the Blue Apron app or at blueapron.com for ingredients (denoted with an ) and instructions tailored to you.*

Ingredients


Customized ingredients

 10 oz Ground Turkey 

SWAPPED FOR:


 10 oz Pork Chorizo 

 2 Scallions

 2 tsp Chipotle Chile Paste

 1 Red Onion

 1 Spaghetti Squash

 2 oz Monterey Jack Cheese

 1 Poblano Pepper

 1 oz Sliced Pickled Jalapeño Pepper

 ¼ cup Sour Cream

 Serve with Blue Apron wine that has this symbol blueapron.com/wine

Cook along on the app



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*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

1 Prepare & roast the squash

- Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the fresh produce.
- Using a sharp, sturdy knife, cut off the top and bottom of the **squash** to create a flat surface; turn the squash upright. Starting at the top, slice downward to halve the squash lengthwise. Using a spoon, scoop out and discard the pulp and seeds. Drizzle the cut sides with **olive oil** and season with salt and pepper.
- Line a sheet pan with foil.
- Transfer the **prepared squash** to the foil, cut side down.
- Roast 25 to 30 minutes, or until the skin is lightly browned and the flesh easily pulls away from the skin.
- Transfer the **roasted squash** to a large bowl to cool slightly.



2 Prepare the remaining ingredients

- Meanwhile, halve, peel, and thinly slice the **onion**.
- Thinly slice the **scallions**, separating the white bottoms and hollow green tops.
- Grate the **cheese** on the large side of a box grater.
- Cut off and discard the stem of the **poblano pepper**. Halve lengthwise; remove the ribs and seeds, then thinly slice crosswise.
- Finely chop the **jalapeño pepper**.
- Thoroughly wash your hands immediately after handling the peppers.
- In a bowl, combine the **sour cream**, **1 tablespoon of water**, and **as much of the chopped jalapeño pepper as you'd like**, depending on how spicy you'd like the dish to be. Season with salt and pepper.



3 Cook the vegetables

- In a large pan (nonstick, if you have one), heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the **sliced onion** and **sliced poblano pepper**; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until lightly browned.



4 Cook the turkey

- To the pan of **cooked vegetables**, add the **turkey** and **sliced white bottoms of the scallions**; season with salt and pepper. Cook, stirring frequently and breaking the meat apart with a spoon, 4 to 6 minutes, or until lightly browned.
- Add **as much of the chile paste as you'd like**, depending on how spicy you'd like the dish to be; season with salt and pepper. Cook, stirring constantly, 1 to 2 minutes, or until thoroughly combined and the turkey is cooked through.
- Turn off the heat. Taste, then season with salt and pepper if desired.



CUSTOMIZED STEP 4 If you chose Chorizo

- To the pan of **cooked vegetables**, add the **chorizo** and **sliced white bottoms of the scallions**. Cook, stirring frequently and breaking the meat apart with a spoon, 5 to 6 minutes, or until lightly browned.
- Add **as much of the chile paste as you'd like**, depending on how spicy you'd like the dish to be; season with salt and pepper. Cook, stirring constantly, 2 to 3 minutes, or until thoroughly combined and the chorizo is cooked through.
- Turn off the heat. Taste, then season with salt and pepper if desired.

5 Separate the squash into strands & make the filling

- When cool enough to handle, using a fork, scrape the flesh of the **roasted squash** into the bowl; separate any clumps. Discard the skins.
- Add the **squash strands** to the pan; season with salt and pepper. Cook on medium-high, stirring occasionally, 2 to 3 minutes, or until combined.



6 Bake & serve your dish

- Transfer the **filling** to a baking dish. Evenly top with the **grated cheese**.
- Bake 3 to 4 minutes, or until the cheese is melted.
- Remove from the oven and let stand at least 2 minutes before serving.
- Serve the **finished bake** topped with the **jalapeño sour cream**. Garnish with the **sliced green tops of the scallions**. Enjoy!

