

Southwest-Style Turkey Skillet

with Tomatillo-Poblano Sauce,
Black Beans & Creamy Guacamole

4 SERVINGS

20-30 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  icon) and instructions tailored to you.*



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


Ingredients

Customized ingredients

 18 oz Ground Turkey 

SWAPPED FOR:

 18 oz Pork Chorizo 

 ½ lb Grape Tomatoes


 ½ cup Sour Cream


 1 Tbsp Weeknight Hero Spice Blend¹


 1 cup Long Grain White Rice

 1 Red Onion

 ⅓ cup Crispy Onions

 ¾ cup Tomatillo-Poblano Sauce

 1 15.5-oz can Black Beans

 5 oz Baby Spinach

 4 oz Shredded Monterey Jack Cheese

 ½ cup Guacamole

Cook along on the app



The Blue Apron app doesn't just help you manage and track your weekly deliveries—it's also a hub for cooking inspiration! Browse our thousands of recipes, watch how-to videos, and cook along to your weekly recipes with step-by-step directions tailored to your meal's preferences. Download it from the App Store or Google Play today.

¹ Onion Powder, Garlic Powder, Smoked Paprika & Whole Dried Parsley
*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

1 Cook the rice

- Carefully rinse the **rice** (sifting through for any small stones or impurities). Drain thoroughly.
- In a medium pot, combine the **rice, a big pinch of salt, and 2 cups of water**. Heat to boiling on high.
- Once boiling, reduce the heat to low. Cover and cook, without stirring, 13 to 15 minutes, or until the water has been absorbed and the rice is tender.
- Turn off the heat and fluff with a fork.



2 Prepare the ingredients

- Meanwhile, wash and dry the fresh produce.
- Medium dice the **onion**.
- Halve the **tomatoes**.
- Drain and rinse the **beans**.
- In a bowl, combine the **sour cream** and **guacamole**. Season with salt and pepper.



3 Start the skillet

- In a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **turkey, diced onion, halved tomatoes, and spice blend**; season with salt and pepper. Cook, stirring occasionally and breaking the meat apart with a spoon, 4 to 6 minutes, or until browned.
- Add the **tomatillo-poblano sauce, drained beans, and spinach**; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until thoroughly combined and the turkey is cooked through.



↔ CUSTOMIZED STEP 3 If you chose Chorizo

- Start the skillet as directed, using the **chorizo** (instead of turkey).

4 Finish the skillet & serve your dish

- Top the skillet with the **cheese**.
- Loosely cover with foil and cook 2 to 3 minutes, or until melted.
- Turn off the heat. Let stand at least 2 minutes before serving.
- Serve the **finished skillet** with the **cooked rice**. Garnish with the **creamy guacamole** and **crispy onions**. Enjoy!

