# Southwest-Style **Turkey Skillet**

with Tomatillo-Poblano Sauce, Black Beans & Creamy Guacamole





F 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.\*

#### **Ingredients**

**Customized ingredients** 



18 oz Ground Turkey 🥞

**SWAPPED FOR:** 



18 oz Pork Chorizo 🔄



1/2 lb Grape Tomatoes



½ cup Sour Cream



1 Tbsp Weeknight Hero Spice Blend<sup>1</sup>



1 cup Long Grain White Rice



1 Red Onion



1/3 cup Crispy Onions



3/4 cup Tomatillo-Poblano Sauce



1 15.5-oz can Black



5 oz Baby Spinach



4 oz Shredded Monterey Jack Cheese



½ cup Guacamole



**Blue Apron** 

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<sup>1.</sup> Onion Powder, Garlic Powder, Smoked Paprika & Whole Dried Parsley

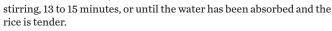
<sup>\*</sup>Ingredients may be replaced and quantities may vary.



#### "Alexa, find Blue Apron recipes."

# 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



• 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!



