

Turkey & Chicken

4 servings of each:

Romesco Turkey & **Farro Stuffed Peppers** with Vegetables & Tzatziki

Roasted Chicken & Creamy Salsa Verde

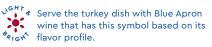
with Asparagus, Chickpeas & White Beans

Let's get cooking

ONE PREP. TWO MEALS READY FOR THOSE BUSY NIGHTS. Here's your easy step-by-step guide for making mealtime magic—from Prep Day to putting on the finishing touches when you're ready to serve and eat.



Wine pairings available from blueapron.com/wine





Serve the chicken dish with Blue Apron wine that has this symbol based on its ^๊ลบเ≺ื่ flavor profile.



TOOLS YOU'LL NEED

Knife, Cutting Board, Mixing Bowls, Strainer, Wooden Spoon, 1 Medium Pot, 2 Sheet Pans, 1 Large Nonstick Pan

Shared Cooking Ingredients

For Both Recipes



Red Onions



2 oz Sliced Roasted **Red Peppers**



Baby Spinach



Grape Tomatoes



2 Tbsps



Red Wine Vinegar

Romesco Turkey & Farro Stuffed Peppers



18 07 Ground Turkey



1 cup Semi-Pearled





Dried Currants





1/2 CUD



6 Tbsps

Roasted Chicken & Creamy Salsa Verde



Boneless, Skinless Chicken Breasts



1 15 5-oz can Cannellini Beans



1 15 5-oz can Chickpeas



3//. lb Asparagus



1 bunch



4 oz Shredded Fontina Cheese







1 ½ Tbsps Paste



1/3 CUD



2 tsps



1/4 CUD Pistachios



Spanish Spice Blend3



1/4 CUD

Sliced Roasted Almonds



1 Tbsp Seasoning

- 1. cucumber-yogurt sauce
- 2. contains almonds
- 3. Smoked Paprika, Ground Cumin, Ground Coriander, Dried Mexican Oregano, Cayenne Pepper & Ground Cinnamon
- 4. Whole Dried Basil, Sage, Oregano, Savory, Rosemary, Thyme & Marjoram

WW Member? Scan this barcode in your WW app to track PersonalPoints. Wine is not included in PersonalPoints as packaged. Skip adding salt during prep and cooking, and see nutrition info for sodium as packaged. Choose nonstick cooking spray (0 PersonalPoints) instead of olive oil (1 PersonalPoint per teaspoon) to coat your pan before heating.

ROMESCO TURKEY & FARRO STUFFED PEPPERS





Personal Points' per serving



ROASTED CHICKEN & CREAMY SALSA VERDE







Now your Points value is personalized to YOU! Scan the barcodes to see yours!

To learn more about the (NEW!) WW PersonalPointsTM program, visit ww.com. The WW logo, PersonalPoints and myWW are the trademarks of WW International, Inc. and are used under license by Blue Apron, LLC

To view this recipe's full nutrition information, SEE FULL RECIPE in the current tab of your account at blueapron.com or in the Blue Apron app, then click on VIEW FULL NUTRITION. Food safety handling information: blog.blueapron.com/foodsafety CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat. Blue Apron, LLC, New York, NY 10005





1 Prepare the ingredients

- Preheat the oven to 450°F.
- Fill a medium pot ¾ of the way up with salted water; cover and heat to boiling on high.
- Wash and dry the fresh produce.
- Halve, peel, and medium dice the **onions**.
- Halve the tomatoes.
- Snap off and discard the tough, woody stem ends of the **asparagus**; cut into 1-inch pieces (keeping the pointed tips intact).
- Drain and rinse the **beans** and **chickpeas**; combine in a bowl.
- In a separate bowl, combine the salsa verde and labneh.
 Season with salt and pepper.

2 Cook the farro

- Add the farro to the pot of boiling water and cook, uncovered, 18 to 20 minutes, or until tender. Turn off the heat.
- Drain thoroughly and return to the pot.



3 Roast & slice the chicken

- Meanwhile, line two sheet pans with foil.
- Pat the chicken dry with paper towels. Season on both sides with salt, pepper, and the Italian seasoning.
 Transfer to one sheet pan.
- Roast 18 to 20 minutes, or until cooked through.*
- Transfer to a cutting board. When cool enough to handle, slice crosswise.

4 Roast the aloha peppers

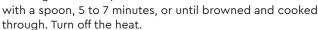
- Meanwhile, place the aloha peppers on the remaining sheet pan. Drizzle with olive oil and season with salt and pepper; turn to coat.
- Roast 12 to 14 minutes, or until browned and blistered.
- Leaving the oven on, remove
 from the oven. Set aside to cool at least 5 minutes.





5 Cook the turkey

- Meanwhile, in a large pan (nonstick, if you have one), heat a drizzle of olive oil on medium-high until hot.
- Add the turkey; season with salt, pepper, and the Spanish spice blend. Cook, stirring frequently and breaking the meat apart



- Transfer to the pot of cooked farro.
- Wipe out the pan.

6 Cook the vegetables

- In the same pan, heat a drizzle of olive oil on medium-high until hot.
- Add the diced onions; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until slightly softened.



- Add the tomato paste. Cook, stirring constantly, 1 to 2 minutes, or until thoroughly combined.
- Add the halved tomatoes, spinach, vinegar, and sliced roasted red peppers. Season with salt and pepper. Cook, stirring frequently, 2 to 3 minutes, or until combined and the spinach is wilted.
- Transfer to a bowl.
- Wipe out the pan.

7 Cook the asparagus, beans & chickpeas

- In the same pan, heat a drizzle of olive oil on medium-high until hot.
- Add the asparagus pieces; season with salt and pepper.
 Cook, stirring occasionally, 3 to 4 minutes, or until slightly softened.



- Add the drained beans and chickpeas, date syrup, harissa paste, and half the cooked vegetables; season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until combined and heated through.
- Turn off the heat. Taste, then season with salt and pepper if desired.

8 Make the pepper filling

 To the pot of cooked farro and turkey, add the remaining cooked vegetables, romesco sauce, currants, and half the fontina. Season with salt and pepper. Stir to combine.





Turkey Stuffed Peppers

Assemble the stuffed peppers

- Transfer the **cooled aloha peppers** to a cutting board. Carefully cut off and discard the stems. Halve lengthwise; remove the ribs and seeds.
- Evenly stuff each roasted pepper half with the filling.



STOP + STORE

If you're planning to enjoy this meal at a later time, stop here and place the prepared food in airtight containers (or tightly cover with plastic wrap). Store in the refrigerator. Use the reheating instructions below to finish.

Finish & serve the stuffed peppers

- Roughly chop the pistachios.
- Pick the **mint** leaves off the stems.
- Transfer the **stuffed peppers** to a sheet pan; top with the remaining fontina and drizzle with olive oil.
- Bake 3 to 4 minutes, or until heated through and the cheese is melted.
- Remove from the oven and let stand at least 2 minutes before serving.
- Serve the finished peppers garnished with the tzatziki, chopped pistachios, and mint leaves (tearing just before adding). Enjoy!



REHEATING INSTRUCTIONS

If you saved the dish for later, preheat the oven to 450°F. Finish and serve as directed, but bake 7 to 9 minutes.

Roasted Chicken



STOP + STORE

If you're planning to enjoy this meal at a later time, stop here and place the prepared food in airtight containers (or tightly cover with plastic wrap). Store in the refrigerator. Use the reheating instructions below to finish.

Serve the roasted chicken

• Serve the sliced chicken with the cooked asparagus, beans, and chickpeas. Garnish with the creamy salsa verde and almonds. Enjoy!



REHEATING INSTRUCTIONS

If you saved the dish for later, reheat the chicken and **vegetables and beans** in the microwave 1 to 2 minutes, or until heated through. Serve as directed.

