



TURKEY & GREEK SALAD LETTUCE WRAPS

topped with Feta

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2

Mini Cucumber



1 | 2

Tomato



1 | 2

Red Onion



2 Cloves | 4 Cloves
Garlic



1 | 2

Baby Lettuce



1.5 oz | 3 oz
Greek Vinaigrette Dressing
Contains: Eggs, Milk



10 oz | 20 oz
Ground Turkey



1 TBSP | 2 TBSP
Turkish Spice Blend



2 TBSP | 2 TBSP
Soy Sauce
Contains: Soy, Wheat



½ Cup | 1 Cup
Feta Cheese
Contains: Milk



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HELLO

TURKISH SPICE BLEND

A warm and savory blend of cumin, garlic, coriander, and chili

PREP: 10 MIN | COOK: 20 MIN | CALORIES: 510



SERVE NOTICE

Wait until just before serving to fill lettuce wraps so they don't get soggy. Or serve fillings in individual bowls and let everyone assemble at the table!

BUST OUT

- Medium bowl
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)

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1 PREP

- Wash and dry produce.
- Trim and quarter **cucumber** lengthwise; slice crosswise into ½-inch pieces. Dice **tomato** into ½-inch pieces. Halve, peel, and finely chop **onion**. Peel and mince or grate **garlic**. Trim and discard root end from **lettuce**; separate leaves.



3 COOK TURKEY

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **remaining onion** and a **pinch of salt**; cook, stirring, until slightly softened, 2-3 minutes.
- Add **turkey***, **Turkish Spice Blend**, **garlic**, and **half the soy sauce (all for 4 servings)**. Cook, breaking meat up into pieces, until turkey is cooked through, 4-6 minutes. Season with **salt** and **pepper** to taste. **TIP: Stir in a splash of water near the end of cooking to make sure your turkey is nice and saucy!**



2 MAKE SALAD

- In a medium bowl, combine **cucumber**, **tomato**, **2 TBSP onion (4 TBSP for 4 servings; you'll use the rest later)**, and **vinaigrette**. Toss to coat.



4 SERVE

- Divide **lettuce** between plates. Fill with **turkey** and **salad**. Spoon any **remaining vinaigrette** from bowl over top. Garnish **wraps** with **feta** and serve.

*Ground Turkey is fully cooked when internal temperature reaches 165°.