



ONE-PAN TURKEY STIR-FRY TACOS

with Tangy Slaw, Gochujang Mayo & Crispy Fried Onions

INGREDIENTS

2 PERSON | 4 PERSON



1/4 oz | 1/2 oz
Cilantro



4 oz | 8 oz
Shredded Red
Cabbage



5 tsp | 5 tsp
Rice Wine
Vinegar



1 | 2
Long Green
Pepper



10 oz | 20 oz
Ground Turkey



4 TBSP | 8 TBSP
Sweet Soy Glaze
Contains: Sesame,
Soy, Wheat



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs



0.5 oz | 0.5 oz
Gochujang Sauce
Contains: Soy,
Wheat



6 | 12
Flour Tortillas
Contains: Soy, Wheat



1 | 2
Crispy Fried
Onions
Contains: Wheat



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!

HELLO

GOCHUJANG MAYO

Creamy and spicy—the perfect contrast to
sweet-soy-glazed turkey



PREP: 5 MIN | COOK: 15 MIN | CALORIES: 850



HERB YOUR ENTHUSIASM

In love with cilantro? Chop the tender stems along with the leaves for even more impact. Unfamiliar with the herb? Give it a taste before adding it.

BUST OUT

- Medium bowl
- Small bowl
- Large pan
- Paper towels
- Kosher salt
- Black pepper
- Sugar (1 tsp | 2 tsp)
- Cooking oil (1 tsp | 1 tsp)

GET SOCIAL

Share your #HelloFreshPics with us @HelloFresh

(646) 846-3663

HelloFresh.com



1 PREP & MAKE SLAW

- Wash and dry produce.
- Roughly chop **cilantro**. Halve, core, and thinly slice **green pepper**.
- In a medium bowl, toss together **cabbage**, **half the vinegar (all for 4 servings)**, **half the cilantro**, **1 tsp sugar (2 tsp for 4)**, and a **pinch of salt** until thoroughly combined.



3 MIX MAYO & WARM TORTILLAS

- Meanwhile, in a small bowl, combine **mayonnaise** with **gochujang** to taste. Season with **salt** and **pepper**.
- Wrap **tortillas** in damp paper towels and microwave until warm and pliable, 30 seconds.



2 COOK PEPPER & TURKEY

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **green pepper** and cook until slightly softened, 2-3 minutes.
- Add **turkey*** and season with **salt** and **pepper**. Cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes.
- Stir in **sweet soy glaze**: cook until everything is coated and glaze has thickened, 1-2 minutes. Remove pan from heat.



4 SERVE

- Divide **tortillas** between plates and fill with **turkey mixture** and **slaw (draining first)**. Top with **gochujang mayo**, **crispy fried onions**, and **remaining cilantro**. Serve.

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