



## **SMOKY RED PEPPER CREMA**

A cooling condiment that's all at once tangy, sweet, and smoky

# **BURRITO-STYLE TEX-MEX TURKEY TACOS**

with Pico de Gallo & Red Pepper Crema



PREP: 5 MIN COOK: 20 MIN CALORIES: 880



## THE RICE IS RIGHT

The key to tender rice? Simmer until no water remains (resisting the urge to peek too often!), then let it sit covered off heat so the moisture redistributes.

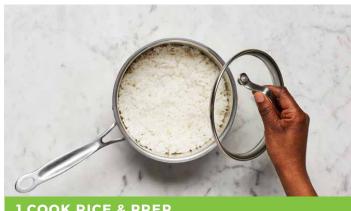
## **BUST OUT**

- Small pot • Paper towels
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)

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## **1 COOK RICE & PREP**

- In a small pot, combine rice, 34 cup water (11/2 cups for 4 servings), and a **big pinch of salt**. Bring to a boil, then cover and reduce heat to low. Cook until rice is tender. 15-18 minutes. Keep covered off heat until ready to serve.
- Wash and dry produce. Halve, peel, and dice onion.



# **2 START FILLING**

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add onion and season with salt and pepper. Cook, stirring occasionally, until softened, 4-5 minutes.
- Add another drizzle of oil, turkey\*, garlic powder, Mexican Spice Blend, salt, and pepper. Cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes



# **3 FINISH FILLING**

- Add tomato paste to pan with turkey mixture and cook, stirring, until darkened, 30-60 seconds.
- Add stock concentrates and <sup>1</sup>/<sub>3</sub> cup water (<sup>1</sup>/<sub>2</sub> cup for 4 servings); reduce heat to medium low and simmer until mixture is slightly thickened, 1-2 minutes. Taste and season with salt and pepper. TIP: Add a splash of water if the mixture is too thick.



# **4 FINISH & SERVE**

- Wrap tortillas in damp paper towels and microwave until warm and pliable, 30-60 seconds.
- Fluff rice with a fork: taste and season with salt and pepper.
- Divide tortillas between plates and fill with rice and turkey. Top with pico de gallo (draining first) and red pepper crema. Serve.