

INGREDIENTS

2 PERSON | 4 PERSON



1/4 oz | 1/4 oz Cilantro



1 | 2 Long Green Pepper



2 TBSP | 4 TBSP Mayonnaise Contains: Eggs



Contains: Wheat



Shredded Red Cabbage



10 oz | 20 oz **Ground Turkey**

0.5 oz | 0.5 oz



4 TBSP | 8 TBSP





Gochujang Sauce Flour Tortillas
Contains: Soy, Wheat
Contains: Soy, Wheat



Crispy Fried Onions



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

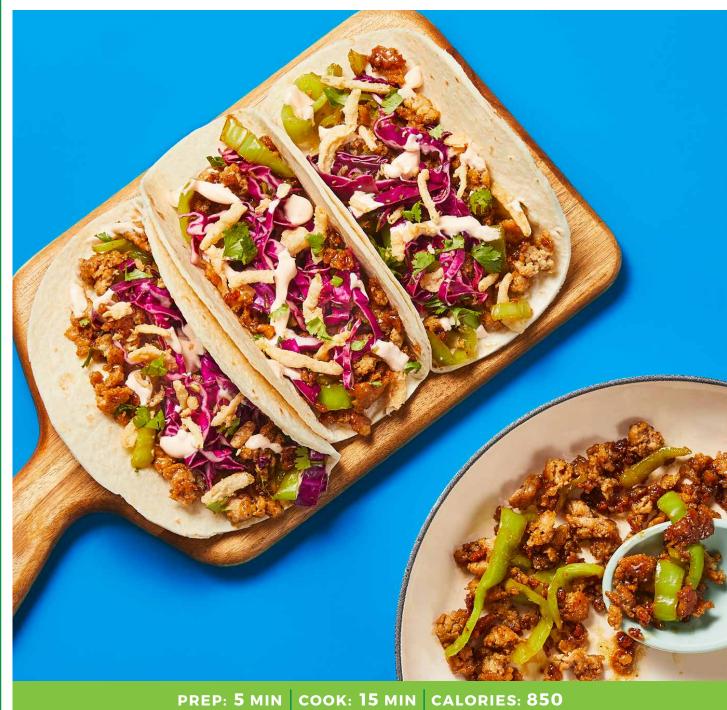
HELLO

GOCHUJANG MAYO

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

ONE-PAN TURKEY STIR-FRY TACOS

with Tangy Slaw, Gochujang Mayo & Crispy Fried Onions





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)

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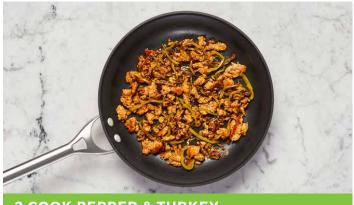
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1 PREP & MAKE SLAW

- · 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.



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.



- 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.



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.