



STREET CART-STYLE TURKEY BOWLS

with Yellow Rice, White Sauce & Pitas

INGREDIENTS

2 PERSON | 4 PERSON



1 tsp | 1 tsp
Turmeric



½ Cup | 1 Cup
Jasmine Rice



1 | 1
Lemon



2 | 2
Scallions



1 | 1
Cucumber



3 TBSP | 6 TBSP
Sour Cream
Contains: Milk



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs



1 tsp | 2 tsp
Garlic Powder



10 oz | 20 oz
Ground Turkey



1 TBSP | 2 TBSP
Shawarma Spice
Blend



3 | 6
Chicken Stock
Concentrates



½ oz | 1 oz
Sliced Almonds
Contains: Tree Nuts



2 | 4
Whole Wheat
Pitas
Contains: Sesame,
Wheat



2 tsp | 4 tsp
Hot Sauce



HelloCustom

2 PERSON | 4 PERSON

If you chose to modify your meal, follow the HelloCustom instructions on the flip side of this card.



12 oz | 24 oz
Cauliflower Rice

Calories: 790



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 1030



HELLO

HALL OF FAME

Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!

GET TOASTY

If you have an extra moment, toast the almonds in a dry pan over medium heat to amp up their flavor and crunch-factor.

BUST OUT

- Small pot
- Large pan
- Small bowl
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)
- Butter (3 TBSP | 5 TBSP)

Contains: Milk

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



1 COOK RICE

- Melt **1 TBSP butter** in a small pot over medium heat. Stir in **¼ tsp turmeric** (**½ tsp for 4 servings**) until combined.
- Stir in **rice**, **¾ cup water** (**1½ cups for 4**), and a **big pinch of salt and pepper**. Bring to a boil, then cover and reduce to a low simmer. Cook until rice is tender, 15-18 minutes.
- Keep covered off heat until ready to use in Step 5.

- Once turmeric is combined, add **cauliflower rice** (no need to drain) and a **pinch of salt** to pot. Cook, stirring occasionally, until tender and any excess liquid has absorbed, 6-8 minutes. Keep covered off heat until ready to use in Step 5. (Save **jasmine rice** for another use.)



4 COOK TURKEY

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **scallion whites** and cook until fragrant, 30-60 seconds.
- Add **turkey***, **Shawarma Spice Blend**, **½ tsp salt** (**1 tsp for 4 servings**), and **pepper**. Cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes.
- Stir in **stock concentrates** and **¼ cup water** (**½ cup for 4**). Reduce heat to medium low and simmer until slightly thickened, 1-2 minutes.



2 PREP

- Meanwhile, bring **2 TBSP butter** (**4 TBSP for 4 servings**) to room temperature. **Wash and dry produce**.
- Quarter **lemon**. Trim and thinly slice **scallions**, separating whites from greens. Trim and finely dice **half the cucumber** (**all for 4**).



5 FINISH RICE & TOAST PITAS

- Fluff **rice** with a fork; stir in **almonds** and **half the scallion greens**. Season with **salt** and **pepper** to taste.
- Toast **pitas**, then spread with **softened butter**. Cut each pita into four wedges.



3 MAKE WHITE SAUCE

- In a small bowl, combine **sour cream**, **mayonnaise**, **garlic powder**, and a **squeeze of lemon juice**. Add **water** 1 tsp at a time until sauce reaches a drizzling consistency. Season with **salt** and **pepper**.



6 SERVE

- Divide **rice** between bowls. Top with **turkey** and **diced cucumber** in separate sections; sprinkle diced cucumber with a **pinch of salt**.
- Drizzle turkey with **hot sauce** to taste. Drizzle **white sauce** over bowls; garnish with **remaining scallion greens**. Serve with **pitas** and **remaining lemon wedges** on the side. **TIP: If you like, scoop up some of the rice, turkey, diced cucumber, and sauces with the pita and eat it all in one bite!**