



# BURRITO-STYLE TEX-MEX TURKEY TACOS

with Pico de Gallo & Red Pepper Crema

## INGREDIENTS

2 PERSON | 4 PERSON



½ Cup | 1 Cup  
White Rice



1 | 2  
Red Onion



10 oz | 20 oz  
Ground Turkey



1 tsp | 2 tsp  
Garlic Powder



1 TBSP | 2 TBSP  
Southwest Spice Blend



1 | 2  
Tomato Paste



2 | 4  
Chicken Stock Concentrates



6 | 12  
Flour Tortillas  
Contains: Soy, Wheat



4 oz | 8 oz  
Pico de Gallo



4 TBSP | 8 TBSP  
Smoky Red Pepper Crema  
Contains: Milk



1 TSP | 2 TSP  
Hot Sauce



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



\*In our ongoing effort toward sustainability, we're working on reducing plastic in your order! You may have received 4 servings of protein in one package—rest assured it contains the correct amount.



## HelloCustom

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



10 oz | 20 oz  
Chopped Chicken Breast

Calories: 840



10 oz | 20 oz  
Ground Beef\*\*

Calories: 1020



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 880



HELLO

## SMOKY RED PEPPER CREMA

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

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

🍳 \*Chicken is fully cooked when internal temperature reaches 165°.

🍳 \*Ground Beef is fully cooked when internal temperature reaches 160°.



### 1 COOK RICE & PREP

- In a small pot, combine **rice**, **¾ cup water (1½ 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**.



### 3 FINISH FILLING

- Add **tomato paste** to pan with **turkey mixture** and cook, stirring, until darkened, 30-60 seconds.
- Add **stock concentrates** and **½ cup water (½ 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.**



### 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**, **Southwest Spice Blend**, **salt**, and **pepper**. Cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes.

- 🍳 Open package of **chicken\*** and drain off any excess liquid. Cook through this step as instructed, swapping in chicken (**no need to break up into pieces!**) or **beef\*** for turkey.



### 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 with as much **hot sauce** as you would like.