



ONE-PAN TURKEY STIR-FRY TACOS

with Tangy Slaw, Gochujang Mayo & Crispy Fried Onions

INGREDIENTS

2 PERSON | 4 PERSON



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!

**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: 810



10 oz | 20 oz
Ground Beef**

Calories: 990



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



HELLO

GOCHUJANG MAYO

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

CHAR APPEAL

If you have a few extra minutes, char your tortillas in a hot, dry pan for 1-2 minutes to add smoky, fire-kissed flavor.

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

*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 PREP & MAKE SLAW

- Wash and dry produce.
- Halve, core, and thinly slice **green pepper**.
- In a medium bowl, toss together **cabbage**, **half the vinegar** (all for 4 servings), **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.
- 🍳 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 SERVE

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