



# 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  
White 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  
Pitas  
Contains: Sesame,  
Wheat



2 tsp | 4 tsp  
Hot Sauce



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



## HelloCustom

2 PERSON | 4 PERSON

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



1½ Cups | 2½ Cups  
Brown Rice

Calories: 1200



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 1080





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.

- Swap in **brown rice** for white rice; use **1¾ cups water (3½ cups for 4 servings)** and a **big pinch of salt and pepper.** Cook until tender, 20-25 minutes. **(Save white 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!**