



SPICY SALSA VERDE TURKEY TACOS

with Crema & Pico de Gallo

INGREDIENTS

2 PERSON | 4 PERSON



2 | 4
Scallions



1 | 2
Tomato



1 | 1
Lemon



10 oz | 20 oz
Ground Turkey



1 TBSP | 2 TBSP
Mexican Spice Blend



7.06 oz | 14.12 oz
Green Salsa



6 | 12
Flour Tortillas
Contains: Soy, Wheat



3 TBSP | 6 TBSP
Crema
Contains: Milk



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
Shrimp
Contains: Shellfish

Calories: 530



10 oz | 20 oz
Ground Beef**

Calories: 760



PREP: 5 MIN | COOK: 15 MIN | CALORIES: 620



HELLO

SALSA VERDE

Salsa verde, or green salsa, is a tomatillo-based topping that adds bright, tangy flavor.

CHARRED, I'M SURE

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

- Large pan
- Paper towels
- Small bowl
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)
- Olive oil (1 tsp | 1 tsp)

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

🍤 *Shrimp are fully cooked when internal temperature reaches 145°.

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



1 PREP

- Wash and dry produce.
- Trim and thinly slice **scallions**, separating whites from greens. Dice **tomato** into ¼-inch pieces. Quarter **lemon**.



3 MAKE PICO DE GALLO

- While turkey cooks, in a small bowl, combine **tomato**, **scallion greens**, a **drizzle of olive oil**, and a **squeeze of lemon juice** (big squeeze for 4 servings). Season with **salt** and **pepper**.



2 COOK TURKEY

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **scallion whites**; cook, stirring occasionally, until lightly browned and fragrant, 1-2 minutes.
 - Add **turkey***, **Mexican Spice Blend**, **salt**, and **pepper**. Cook, breaking up meat into pieces, until turkey is browned and cooked through, 4-6 minutes more.
 - In the last minute of cooking, stir in **green salsa**.
- 🍤 Rinse **shrimp*** under cold water; pat dry with paper towels. Swap in shrimp (**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.
- Divide tortillas between plates and fill with **spicy turkey**. Top with **pico de gallo** and drizzle with **crema**. Serve **tacos** with any **remaining lemon wedges** on the side.