

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2 Red Onion



1 | 2 Tomato



1 tsp | 2 tsp Garlic Powder



2 | 4 Chicken Stock Concentrates



2 | 3 Lemons



1½ TBSP | 3 TBSP Sour Cream Contains: Milk



10 oz | 20 oz Ground Turkey



1 tsp | 2 tsp Hot Sauce



1 | 2 Baby Lettuce



2 TBSP | 4 TBSP Mayonnaise Contains: Eggs



1 TBSP | 2 TBSP Shawarma Spice Blend



1/2 oz | 1 oz Sliced Almonds Contains: Tree Nuts



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

2 PERSON | 4 PERSON

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



10 oz | 20 oz Ground Beef**



ONE-PAN SHAWARMA-SPICED TURKEY LETTUCE WRAPS

with Tomato, Garlicky White Sauce, Almonds & Hot Sauce



PREP: 10 MIN COOK: 30 MIN CALORIES: 540

2



HELLO

SHAWARMA SPICE **BLEND**

This aromatic blend features turmeric, cumin, coriander. and more.

SERVE NOTICE

Wait until just before serving to fill lettuce wraps, so they don't get soggy. Or serve fillings in individual bowls and let everyone assemble at the table!

BUST OUT

- 2 Small bowls
- Large pan
- Kosher salt
- Black pepper
- Sugar (1/2 tsp | 1 tsp)
- Cooking oil (1 tsp | 1 tsp)

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*Ground Turkey is fully cooked when internal temperature

G*Ground Beef is fully cooked when internal temperature

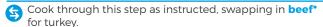


- · Wash and dry produce.
- Halve, peel, and thinly slice half the onion; finely dice remaining half. Quarter lemons. Trim and discard root end from lettuce; separate leaves. Dice tomato.



3 COOK TURKEY

- Heat a drizzle of oil in a large pan over medium-high heat. Add diced onion and a pinch of salt; cook, stirring, until slightly softened. 2-3 minutes.
- Add turkey*, Shawarma Spice Blend, and remaining garlic powder; generously season with salt and pepper. Cook, breaking up meat into pieces, until browned and cooked through,
- Stir in stock concentrates and 1/4 cup water (1/3 cup for 4 servings), then reduce heat to medium low and simmer, scraping up any browned bits from bottom of pan, until slightly thickened, 1-2 minutes. Taste and season with salt and pepper if desired. TIP: Stir in a splash of water near the end of cooking to make sure your turkey is nice and saucy!





- In a small microwave-safe bowl, combine sliced onion, juice from one lemon, 1/2 tsp sugar, salt, and pepper. (For 4 servings, use juice from two lemons and 1 tsp sugar.) Microwave for 30 seconds; set aside to pickle, stirring occasionally.
- In a separate small bowl, combine sour cream, mayonnaise, 3/4 tsp garlic powder (11/2 tsp for 4), and a squeeze of lemon juice. (You'll use the rest of the garlic powder in the next step.) Season white sauce with salt and pepper.



4 ASSEMBLE & SERVE

- Divide lettuce between plates. Fill with turkey, tomato, and as much pickled onion as you like (draining first).
- Drizzle wraps with white sauce and as much hot sauce as you like; sprinkle with almonds. Serve with any remaining lemon wedges on the side.