

INGREDIENTS

2 PERSON | 4 PERSON



Mini Cucumber





Red Onion



2 Cloves | 4 Cloves Garlic



1 2 **Baby Lettuce**



1.5 oz | 3 oz Greek Vinaigrette Contains: Eggs, Milk



10 oz | 20 oz **Ground Turkey**



1 TBSP | 2 TBSP Turkish Spice Blend



2 TBSP | 2 TBSP Soy Sauce



Contains: Soy, Wheat



1/2 Cup | 1 Cup Feta Cheese Contains: Milk



ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER

**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 S Chopped Chicken Breast

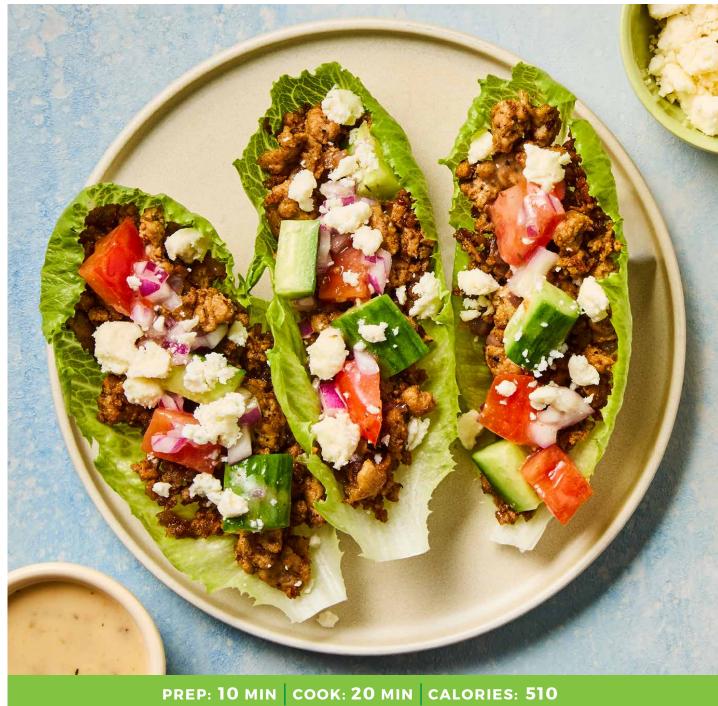


G Calories: 470

Ground Beef** Calories: 650

TURKEY & GREEK SALAD LETTUCE WRAPS

topped with Feta





HELLO

TURKISH SPICE BLEND

A warm and savory blend of cumin, garlic, coriander, and chili

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

- Medium bowl
 Large pan
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)

MORE IS MORE

If you ordered 6 servings, simply triple the amounts in the 2-person recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

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

- (5) *Chicken is fully cooked when internal temperature
- 6 *Ground Beef is fully cooked when internal temperature



1 PREP

- · Wash and dry produce.
- Trim and guarter **cucumber** lengthwise; slice crosswise into ½-inch pieces. Dice tomato into ½-inch pieces. Halve, peel, and finely chop onion. Peel and mince or grate garlic. Trim and discard root end from lettuce; separate leaves.



• In a medium bowl, combine cucumber, tomato, 2 TBSP onion (4 TBSP for 4 servings; you'll use the rest later), and vinaigrette. Toss to coat.



3 COOK TURKEY

- Heat a drizzle of oil in a large pan over medium-high heat. Add remaining onion and a pinch of salt; cook, stirring, until slightly softened, 2-3 minutes.
- Add turkey*, Turkish Spice Blend, garlic, and half the soy sauce (all for 4 servings). Cook, breaking meat up into pieces, until turkey is cooked through, 4-6 minutes. Season with **salt** and **pepper** to taste. TIP: Stir in a splash of water near the end of cooking to make sure your turkey is nice and saucy!
- S Open package of **chicken*** and drain off any excess [5] liquid. Cook through this step as instructed, swapping in chicken (no need to break up into pieces!) or beef* for turkey.



• Divide lettuce between plates. Fill with turkey and salad. Spoon any **remaining vinaigrette** from bowl over top. Garnish wraps with feta and serve.