



# SHAWARMA-SPICED TURKEY LETTUCE WRAPS

with Tomato, Garlicky White Sauce, Almonds & Hot Sauce

## INGREDIENTS

2 PERSON | 4 PERSON



1 | 2  
Red Onion



2 | 3  
Lemons



1 | 2  
Baby Lettuce



1 | 2  
Tomato



1½ TBSP | 3 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



2 | 4  
Chicken Stock Concentrates



1 tsp | 2 tsp  
Hot Sauce



½ 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!



## 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  
Chopped Chicken Breast

Calories: 500



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 540





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 (**½ tsp | 1 tsp**)
- Cooking oil (**1 tsp | 1 tsp**)

### MORE IS MORE

If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, 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. (For 6-person meals, triple the amounts in the 2-person recipe.)

For HelloCustom nutritional information, please refer to HelloFresh.com.

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### 1 PREP

- **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, 4-6 minutes.
- Stir in **stock concentrates** and **¼ cup water** (**½ 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!**

- 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!**) for turkey.



### 2 PICKLE ONION & MAKE SAUCE

- In a small microwave-safe bowl, combine **sliced onion**, **juice from one lemon**, **½ 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**, **¾ tsp garlic powder** (**1½ 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.

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

\*Chicken is fully cooked when internal temperature reaches 165°.