



TURKEY FAJITA ZESTY RICE BOWLS

with Pico de Gallo, Chili-Lime Crema & Tortilla Chips

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Tomato



1 | 1
Onion



1 | 1
Lime



1 | 1
Jalapeño



1 | 2
Long Green
Pepper



½ Cup | 1 Cup
Jasmine Rice



3 TBSP | 6 TBSP
Sour Cream
Contains: Milk



1 tsp | 2 tsp
Chili Powder



10 oz | 20 oz
Ground Turkey



1 TBSP | 2 TBSP
Southwest Spice
Blend



1 | 2
Chicken Stock
Concentrate



¼ Cup | ½ Cup
Monterey Jack
Cheese
Contains: Milk



1.5 oz | 3 oz
Blue Corn
Tortilla Chips
Contains: Sesame



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THERE TOO. SCAN HERE TO GET HELP!



HELLO

HALL OF FAME

Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!

PREP: 10 MIN | COOK: 35 MIN | CALORIES: 820



MAKE IT YOUR OWN

The best part of a homemade fajita bowl? You get to make it exactly the way you like it! Craving your crema on the side for a chip dipper? You do you! Prefer everything mixed together instead of layered in your bowl? Go for it! Want to transform your chips into a crispy topping? Brush 'em with oil and bake until warm and extra-crunchy, then crumble and sprinkle over your bowl.

BUST OUT

- Zester
- Small pot
- 2 Small bowls
- Large pan
- Medium bowl

- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)
- Butter (1 TBSP | 2 TBSP)

Contains: Milk

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.**
- Dice **tomato**. Halve, peel, and thinly slice **onion**; mince a few slices until you have 2 TBSP (4 TBSP for 4 servings). Zest and quarter **lime**. Trim and halve **jalapeño** lengthwise, removing ribs and seeds for less heat; mince. Halve, core, and thinly slice **green pepper** into strips.



2 COOK RICE

- In a small pot, combine **rice**, **¾ cup water** (1½ cups for 4 servings), and a **big pinch of salt**. Bring to a boil; cover and reduce to a low simmer. Cook until rice is tender, 15-18 minutes.
- Keep covered off heat until ready to serve.



3 MAKE PICO & CREMA

- While rice cooks, in a small bowl, combine **tomato**, **minced onion**, a **squeeze of lime juice**, and as much **jalapeño** as you like. Season with **salt** and **pepper**.
- In a separate small bowl, combine **sour cream**, a squeeze of lime juice, and a **pinch of chili powder** (you'll use the rest later). Season with **salt** and **pepper**. Stir in **water** 1 tsp at a time until mixture reaches a drizzling consistency.



4 COOK VEGGIES

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **sliced onion** and **green pepper**; cook, stirring occasionally, until browned and softened, 7-9 minutes. Season with **salt** and **pepper**. **TIP: Lower heat and add a splash of water if veggies begin to brown too quickly.**
- Turn off heat; transfer to a medium bowl and cover to keep warm. Wipe out pan.



5 COOK TURKEY

- Heat a **drizzle of oil** in same pan used for veggies over medium-high heat. Add **turkey***, **Southwest Spice Blend**, and **remaining chili powder**. Cook, breaking up meat into pieces, until browned and cooked through, 3-5 minutes.
- Stir in **stock concentrate** and a **splash of water**; cook until saucy, 1-2 minutes. Season with **salt** and **pepper**.



6 FINISH & SERVE

- Fluff **rice** with a fork; stir in **lime zest** and **1 TBSP butter** (2 TBSP for 4 servings). Season with **salt** and **pepper**.
- Divide rice between bowls and top with **turkey** and **veggies**. Drizzle with **crema**. Top with **Monterey Jack** and **pico de gallo**. Serve with **tortilla chips** and **remaining lime wedges** on the side.

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