

# **INGREDIENTS**

2 PERSON | 4 PERSON



1 tsp | 1 tsp Turmeric



2 2 Scallions



2 TBSP | 4 TBSP Mayonnaise Contains: Eggs



1 TBSP | 2 TBSP Shawarma Spice Blend



2 | 4 Pitas Contains: Sesame, Wheat



1/2 Cup | 1 Cup Jasmine Rice



1 2 Tomato



Lemon

3 TBSP | 6 TBSP

Sour Cream Contains: Milk

10 oz | 20 oz

**Ground Turkey** 

½ oz | 1 oz

Sliced Almonds **Contains: Tree Nuts** 

1 tsp | 2 tsp Garlic Powder



3 | 6 Chicken Stock Concentrates



2 tsp | 4 tsp Hot Sauce

ANY ISSUES WITH YOUR ORDER? 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.

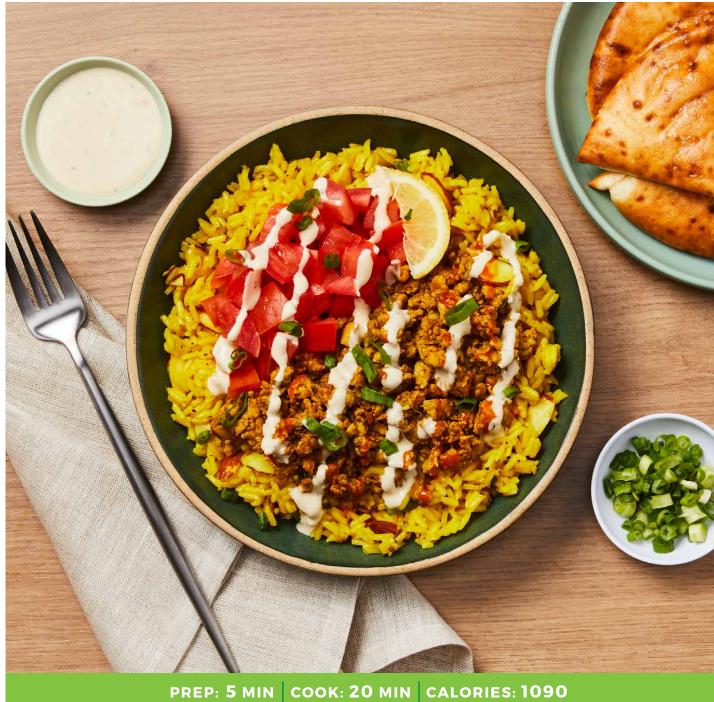


12 oz | 24 oz Cauliflower Rice



# STREET CART-STYLE TURKEY BOWLS

with Yellow Rice, White Sauce & Pitas





## HELLO

#### **YELLOW RICE**

Tinged with turmeric for a subtle earthy flavor

#### **GET TOASTY**

If you have an extra moment, toast the almonds in a dry pan over medium heat to amp up their flavor and crunch-factor.

### **BUST OUT**

- Small pot
- Large pan
- · Small bowl
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)
- Butter (3 TBSP | 5 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 COOK RICE

- Melt 1 TBSP butter in a small pot over medium heat. Stir in 1/4 tsp turmeric (1/2 tsp for 4 servings) until combined.
- Stir in rice, 3/4 cup water (11/2 cups for 4), and a big pinch of salt and pepper. Bring to a boil, then cover and reduce to a low simmer. Cook until rice is tender, 15-18 minutes. Keep covered off heat.
- Swap in **cauliflower rice** for jasmine rice (skip adding water). Cook, stirring occasionally, until tender and any excess liquid has absorbed, 6-8 minutes. Keep covered off heat. (Save jasmine rice for another use.)



#### 2 PREP

- While rice cooks, bring 2 TBSP butter (4 TBSP for 4 servings) to room temperature. Wash and dry produce.
- · Quarter lemon. Trim and thinly slice scallions, separating whites from greens. Dice tomato.



- In a small bowl combine sour cream. mayonnaise, garlic powder, and a squeeze of lemon juice.
- Add water 1 tsp at a time until sauce reaches a drizzling consistency. Season with salt and pepper.



## **4 COOK TURKEY**

- Heat a drizzle of oil in a large pan over medium-high heat. Add scallion whites and cook until fragrant, 30-60 seconds.
- Add turkey\*, Shawarma Spice Blend, 1/2 tsp salt (1 tsp for 4 servings), and pepper. Cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes.
- Stir in stock concentrates and ¼ cup water (1/3 cup for 4). Reduce heat to medium low and simmer until slightly thickened, 1-2 minutes.



# **5 FINISH RICE & TOAST PITAS**

- Fluff rice with a fork: stir in almonds and half the scallion greens. Season with salt and pepper to taste.
- · Toast pitas, then spread with softened butter. Cut each pita into four wedges.



#### 6 SERVE

- Divide **rice** between bowls. Top with **turkey** and tomato in separate sections; sprinkle tomato with a pinch of salt. Drizzle turkey with hot sauce to taste. Drizzle white sauce over bowls; garnish with remaining scallion
- Serve with pitas and remaining lemon wedges on the side. TIP: If you like, scoop up some of the rice, turkey, tomato, and sauces with the pita and eat it all in one bite!

<sup>\*</sup>Ground Turkey is fully cooked when internal temperature reaches 165°