



SWEET CHILI TURKEY & GREEN BEAN BOWLS

with Crispy Fried Onions & Cilantro

INGREDIENTS

2 PERSON | 4 PERSON



¾ Cup | 1½ Cups
Jasmine Rice



6 oz | 12 oz
Green Beans



1 | 1
Lime



¼ oz | ¼ oz
Cilantro



10 oz | 20 oz
Ground Turkey



4 TBSP | 8 TBSP
Sweet Soy Glaze
Contains: Sesame,
Soy, Wheat



1 oz | 2 oz
Sweet Thai
Chili Sauce



1 | 2
Crispy Fried Onions
Contains: Wheat



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

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



1 | 2
Tofu
Contains: Soy
Calories: 810



10 oz | 20 oz
Ground Beef**
Calories: 990



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 880



HELLO

SWEET THAI CHILI SAUCE

Bringing spicy, sweet, and umami flavor to juicy ground turkey

SO IM-PRESSED

In step 3, we ask you to press the turkey into an even layer before breaking it up. Why? Giving the meat a few undisturbed minutes in the hot pan (sans stirring) will help it brown and develop crispy, almost caramelized edges.

BUST OUT

- Small pot
- Large pan
- Medium bowl
- Plastic wrap
- Paper towels

- Kosher salt
 - Black pepper
 - Cooking oil (1 tsp | 1 tsp)
 - Butter (2 TBSP | 4 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

- In a small pot, combine **rice**, **1½ cups water (2¼ cups for 4 servings)**, and a **pinch of salt**. Bring to a boil, then cover and reduce to a low simmer. Cook until rice is tender, 15-18 minutes.
- Keep covered off heat until ready to serve.



4 COOK GREEN BEANS

- While turkey cooks, add **green beans** and a **splash of water** to a medium microwave-safe bowl; cover with plastic wrap. Microwave until tender, 1-2 minutes. **(TIP: No microwave? No problem! Steam beans in a small pot with a splash of water until just tender, 5-7 minutes.)** Carefully drain any excess water.



2 PREP

- Meanwhile, **wash and dry produce**.
- Trim **green beans** if necessary; cut crosswise into 2-inch-long pieces. Quarter **lime**. Pick **cilantro leaves** from stems; roughly chop leaves.



5 FINISH STIR-FRY

- To pan with **turkey**, stir in cooked **green beans**, **sweet soy glaze**, **chili sauce**, and **1 TBSP butter (2 TBSP for 4 servings)**. Cook, stirring, until turkey mixture is thoroughly coated, 1-2 minutes.
- Remove from heat and stir in a **squeeze of lime juice** to taste.



3 COOK TURKEY

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **turkey***; season with **salt** and **pepper**. Using a spatula, press into an even layer. Cook, undisturbed, until browned on bottom, 3-4 minutes.
- Break up meat into pieces and continue cooking until turkey is cooked through, 2-4 minutes more.

- Open and drain **tofu**; press out excess water with paper towels. Halve crosswise, then stand tofu upright and halve vertically. Lay flat and cut into ¾-inch cubes. Swap in tofu (**no need to break up into pieces!**) or **beef** for turkey.



6 FINISH & SERVE

- Fluff **rice** with a fork; stir in **1 TBSP butter (2 TBSP for 4 servings)**. Season with **salt** and **pepper**.
- Divide between bowls and top with **turkey stir-fry**. Sprinkle with **crispy fried onions** and **chopped cilantro**. Serve with any **remaining lime wedges** on the side.

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

*Ground Beef is fully cooked when internal temperature reaches 160°.