



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!



*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
Chopped Chicken Breast

Calories: 500



10 oz | 20 oz
Ground Beef**

Calories: 680



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 560



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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Ground Turkey is fully cooked when internal temperature reaches 165.

🍳 *Chicken is fully cooked when internal temperature reaches 165*.

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



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!**) or **beef*** 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.