

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

Lemon

3 TBSP | 6 TBSP

Sour Cream Contains: Milk

10 oz | 20 oz

Ground Turkey

½ oz | 1 oz

Sliced Almonds **Contains: Tree Nuts**



Tomato



1 tsp | 2 tsp Garlic Powder



3 | 6 Chicken Stock



2 tsp | 4 tsp

Hot Sauce 🖠

WE'D BE SIMMERING LIKE STEW OVER THERE TOO. SCAN HERE TO GET HELP OR GIVE US A CALL AT (646) 846-3663.

ANY ISSUES WITH YOUR ORDER?



HelloCustom

2 PERSON | 4 PERSON

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

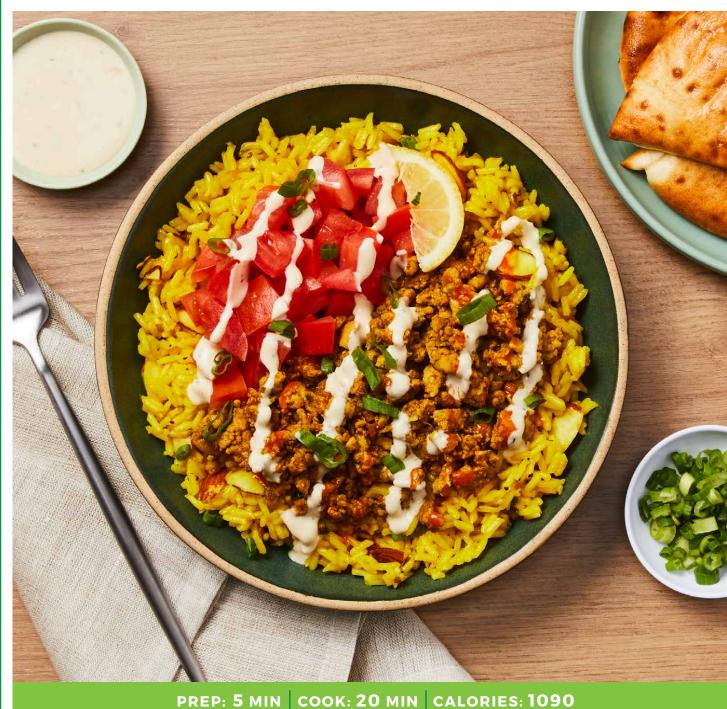


10 oz | 20 oz 🔄 Diced Skinless Dark Meat Chicken



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.

HOW WAS YOUR MEAL?

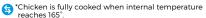


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*Ground Turkey is fully cooked when internal temperature reaches 165°





1 COOK RICE

- Melt 1TBSP butter in a small pot over medium heat. Stir in ¼ tsp turmeric (½ tsp for 4 servings) until combined.
- Stir in rice, ¾ cup water (1½ 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 until ready to use in step 5.



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, ½ 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 (⅓ cup for 4). Reduce heat to medium low and simmer until slightly thickened,
 1-2 minutes
- Open package of **chicken*** and drain off any excess liquid. Swap in chicken for turkey. (No need to break up into pieces!)



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 greens.
- 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!

