



YUCATÁN CITRUS TURKEY BOWLS

with Green Pepper, Smoky Red Pepper Crema & Pickled Onion

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2

Mandarin Orange



1 | 2

Lime



1 | 2

Red Onion



1 | 2

Long Green Pepper



¼ oz | ½ oz

Cilantro



1 | 2

Tex-Mex Paste



1 TBSP | 2 TBSP
Southwest Spice Blend



1 tsp | 1 tsp
Ancho Chili Powder



½ Cup | 1 Cup
Jasmine Rice



4 TBSP | 8 TBSP
Smoky Red Pepper Crema
Contains: Milk



10 oz | 20 oz
Ground Turkey



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

**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

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
Ground Beef**

Calories: 830



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 720



HELLO

MANDARIN ORANGE

Sweeter than the common orange, this fruit's juice is perfect for marinades and sauces.

IT'S ABOUT LIME

We like using a microplane for zesting, but if you don't have one, use a peeler to remove the surface layer of the rind, then mince it.

BUST OUT

- Zester
 - 3 Small bowls
 - Small pot
 - Large pan
 - Kosher salt
 - Black pepper
 - Sugar (¼ tsp | ½ tsp)
 - Cooking oil (1 TBSP | 1 TBSP)
 - Butter (1 TBSP | 1 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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1 PREP & MIX SAUCE

- Wash and dry produce.
- Halve **mandarin**. Zest and quarter **lime**. Halve, peel, and thinly slice **onion**. Halve, core, and thinly slice **green pepper** crosswise into strips. Roughly chop **cilantro**.
- In a small bowl, combine **Tex-Mex paste**, **lime zest**, **juice from whole mandarin**, **juice from one lime wedge**, **half the Southwest Spice Blend (you'll use the rest in the next step)**, **half the chili powder**, and **2 TBSP water**. (For 4 servings, add juice from both mandarins and two lime wedges, all the chili powder, and ¼ cup water.)



4 COOK VEGGIES

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **green pepper** and season with **salt** and **pepper**. Cook, stirring, until slightly softened, 3-4 minutes.
- Add another **drizzle of oil** and **remaining onion**; season with **salt** and **pepper**. Cook, stirring, until veggies are tender, 4-6 minutes.
- Transfer to a plate.



2 COOK RICE

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



5 COOK TURKEY

- Heat a **drizzle of oil** in same pan over medium-high heat. Add **turkey*** and cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes.
- Stir in cooked **veggies** and **sauce**. Cook until thickened, 1-2 minutes. Turn off heat.

Swap in **beef*** for turkey.



3 PICKLE ONION & MIX CREMA

- While rice cooks, in a second small microwave-safe bowl, combine **¼ of the onion**, **juice from half the lime**, **¼ tsp sugar (½ tsp for 4 servings)**, and a **pinch of salt**. Microwave until onion is softened, 1 minute. Set aside.
- In a third small bowl, combine **smoky red pepper crema** and a **pinch of salt**. Add **water** 1 tsp at a time until mixture reaches a drizzling consistency.



6 FINISH & SERVE

- Fluff **rice** with a fork; stir in **1 TBSP butter** and season with **salt** to taste.
- Divide rice between bowls and top with **turkey and veggie mixture**, a **drizzle of crema**, and as much **pickled onion (draining first)** as you like. Sprinkle with **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°.