



# SPICY TEX-MEX TURKEY BURRITO BOWLS

with Fajita Veggies, Rice & Lime Crema

## INGREDIENTS

2 PERSON | 4 PERSON



¾ Cup | 1½ Cups  
Jasmine Rice



1 | 2  
Lime



1 | 2  
Red Onion



1 | 2  
Long Green  
Pepper



1½ TBSP | 3 TBSP  
Sour Cream  
Contains: Milk



10 oz | 20 oz  
Ground Turkey



1 TBSP | 2 TBSP  
Mexican Spice  
Blend



1 | 2  
Tex-Mex Paste



¼ Cup | ½ Cup  
Monterey Jack  
Cheese  
Contains: Milk



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HELLO

### TEX-MEX PASTE

A savory, spicy, and slightly sweet flavor MVP

PREP: 5 MIN | COOK: 25 MIN | CALORIES: 750



## SPICE, SPICE, BABY

Our long green pepper is milder than a jalapeño, with a deep, earthy flavor. Give it a taste. If it's too spicy, remove the ribs and seeds (where much of the heat lives!).

## BUST OUT

- Small pot
  - Small bowl
  - Zester
  - Large pan
- 
- Kosher salt
  - Black pepper
  - Cooking oil (**2 tsp | 2 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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### 1 COOK RICE

- In a small pot, combine **rice**, **1¼ 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.



### 3 COOK TURKEY & FAJITA VEGGIES

- Heat a **large drizzle of oil** in large pan over medium-high heat. Add **turkey\***, **onion**, **green pepper**, and **Mexican Spice Blend**. Season with **salt** and **pepper**. Cook, breaking up meat into pieces, until veggies are browned and turkey is cooked through, 4-6 minutes.
- Add **Tex-Mex paste**, **¼ cup water**, and **juice from two lime wedges (½ cup water and juice from four wedges for 4 servings)**; stir to combine. **TIP: If turkey mixture seems too thick, add another splash of water.**



### 2 PREP & MAKE CREMA

- While rice cooks, **wash and dry produce**.
- Zest and quarter **lime**. Halve, peel, and thinly slice **onion**. Halve, core, and thinly slice **green pepper** into strips.
- In a small bowl, combine **sour cream** and **lime zest**. Add **water** 1 tsp at a time until mixture reaches a drizzling consistency. Season with **salt** and **pepper**.



### 4 FINISH & SERVE

- Fluff **rice** with a fork.
- Divide rice between shallow bowls. Top with **turkey and fajita veggies**. Sprinkle with **Monterey Jack** and drizzle with **lime crema**. Serve with **remaining lime wedges** on the side.

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