

# **INGREDIENTS**

2 PERSON | 4 PERSON



1 tsp | 1 tsp Turmeric



1 1 Cucumber



1 tsp | 2 tsp Garlic Powder



2 tsp | 4 tsp Hot Sauce



½ Cup(s) | 1 Cup(s) White Rice



Scallions

2 TBSP | 4 TBSP

Mayonnaise Contains: Eggs

Pitas

Contains: Wheat, Sesame

Chicken Stock

Concentrates



3 TBSP | 6 TBSP Sour Cream Contains: Milk



1 TBSP | 2 TBSP Shawarma Spice Blend



½ oz | 1 oz Sliced Almonds **Contains: Treenuts** 



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.



# **HelloCustom**

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



10 oz | 20 oz **6** Chopped Chicken Breast



10 oz | 20 oz Shrimp Contains: Shellfish

G Calories: 1030

G Calories: 960

# STREET CART-STYLE TURKEY BOWLS

with Yellow Rice, White Sauce & Pitas



PREP: 5 MIN COOK: 20 MIN CALORIES: 1100



# 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
- Small bowl
- Kosher Salt
- · Black Pepper
- · Cooking Oil
- Butter Contains: Milk

· Large pan

# **MORE IS MORE**

If you upgraded your meal to double your protein or veggies, 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. To cook 3-serving or 6-serving recipes, refer to the separate MORE IS MORE card for all the info vou'll need!

For HelloCustom nutritional information, please refer to HelloFresh.com.

# **HOW WAS YOUR MEAL?**



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\*Ground Poultry is fully cooked when internal temperature

- \*Poultry is fully cooked when internal temperature reaches 165°.
- \*Shellfish is fully cooked when internal temperature reaches 145°.



#### 1 COOK RICE

- Melt 1 TBSP butter in a small pot over medium heat. Stir in 1/4 tsp turmeric (1/2 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

- Meanwhile, 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. Trim and finely dice half the cucumber (all for 4)

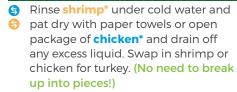


• In a small bowl, combine sour cream, mayonnaise, garlic powder, and a squeeze of lemon juice. Add water 1 tsp at a time until sauce reaches a drizzling consistency. Season with salt and pepper.



# **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 turkev\*. Shawarma Spice Blend. 1/2 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 (1/3 cup for 4). Reduce heat to medium low and simmer until slightly thickened. 1-2 minutes.





#### **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 diced cucumber in separate sections; sprinkle diced cucumber 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, diced cucumber, and sauces with the pita and eat it all in one bite!