



STREET CART-STYLE TURKEY BOWLS

with Yellow Rice, White Sauce & Pitas

INGREDIENTS

2 PERSON | 4 PERSON



1 tsp | 1 tsp
Turmeric



1 | 1
Lemon



2 | 2
Scallions



1 | 1
Cucumber



3 TBSP | 6 TBSP
Sour Cream
Contains: Milk



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs



1 tsp | 2 tsp
Garlic Powder



1 TBSP | 2 TBSP
Shawarma Spice Blend



2 | 4
Pitas
Contains: Wheat, Sesame



2 tsp | 4 tsp
Hot Sauce



½ oz | 1 oz
Sliced Almonds
Contains: Tree nuts



3 | 6
Chicken Stock Concentrates



½ Cup(s) | 1 Cup(s)
White Rice



10 oz | 20 oz
Ground Turkey



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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
Chopped Chicken Breast

Calories: 1030



10 oz | 20 oz
Shrimp
Contains: Shellfish

Calories: 960



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
- Large pan
- Cooking Oil
- Butter
Contains: Milk

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 you'll need!

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

HOW WAS YOUR MEAL?



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1 COOK RICE

- Melt **1 TBSP 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.



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** (**½ cup for 4**). Reduce heat to medium low and simmer until slightly thickened, 1-2 minutes.

- 🍷 Rinse **shrimp*** under cold water and pat dry with paper towels or open package of **chicken*** and drain off any excess liquid. Swap in shrimp or chicken for turkey. **(No need to break up into pieces!)**



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**).



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.



3 MAKE WHITE SAUCE

- 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**.



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!**

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

🍷 *Poultry is fully cooked when internal temperature reaches 165°.

🍷 *Shellfish is fully cooked when internal temperature reaches 145°.