



CHEESY TURKEY & POBLANO TOSTADAS

with Pico de Gallo & Smoky Crema

INGREDIENTS

2 PERSON | 4 PERSON



1 | 1
Red Onion



1 | 2
Roma Tomato



¼ oz | ½ oz
Cilantro



1 | 2
Lemon



1 | 2
Poblano Pepper



10 oz | 20 oz
Ground Turkey**



1 TBSP | 2 TBSP
Southwest Spice Blend



1 tsp | 2 tsp
Chili Powder



1 | 2
Chicken Stock Concentrate



6 | 12
Flour Tortillas
Contains: Wheat



½ Cup | 1 Cup
Mexican Cheese Blend
Contains: Milk



2 TBSP | 4 TBSP
Sour Cream
Contains: Milk



1 tsp | 2 tsp
Smoked Paprika



1 tsp | 2 tsp
Hot Sauce

**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.

HELLO

TOSTADAS

Crispy flat tortillas with plenty of surface area for all the toppings your heart desires



PREP: 10 MIN | COOK: 40 MIN | CALORIES: 880



TOASTY GOODNESS

In step 5, you'll prick the tortillas with a fork to prevent them from forming air pockets and puffing up. Flat tortillas = more surface area for toppings!

BUST OUT

- 2 Small bowls
- Large pan
- Baking sheet
- Kosher salt
- Black pepper
- Cooking oil (**5 tsp** | **8 tsp**)

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



1 PREP

- Adjust rack to top position (**top and middle positions for 4 servings**) and preheat oven to 450 degrees. **Wash and dry produce.**
- Halve and peel **onion**; thinly slice one half. Finely chop remaining onion until you have 2 TBSP. (**For 4, thinly slice whole onion; finely chop a few slices until you have 3 TBSP.**) Dice **tomato**. Roughly chop **cilantro**. Quarter **lemon**. Halve, core, and thinly slice **poblano** into strips.



4 COOK VEGGIES

- Heat a **drizzle of oil** in pan used for turkey over medium-high heat. Add **sliced onion** and **poblano**. Cook, stirring occasionally, until browned and tender, 5-7 minutes. Season with **chili powder, salt, and pepper**.
- Return **turkey** to pan; stir to combine. Stir in **stock concentrate** and **¼ cup water** (**½ cup for 4 servings**). Cook until mixture is thickened and saucy, 1-2 minutes. **TIP: If mixture seems dry, add another splash of water.**



2 MAKE PICO & CREMA

- In a small bowl, combine **chopped onion, tomato, cilantro, juice from half the lemon**, and a **pinch of salt and pepper**.
- In a small bowl, combine **paprika** and **sour cream**. Add a **pinch of salt and pepper** to taste.



5 TOAST TORTILLAS

- Meanwhile, drizzle **tortillas** with **1 TBSP oil** (**2 TBSP for 4 servings**); brush or rub to coat all over. Arrange on a baking sheet in a single layer. Gently prick each tortilla in a few places with a fork. (**For 4, divide between 2 baking sheets; toast on top and middle racks, flipping tortillas and swapping baking sheet positions halfway through toasting.**)
- Toast on top rack, carefully flipping tortillas halfway through, until lightly golden, 4-5 minutes per side. **TIP: Watch carefully to avoid burning.**



3 COOK TURKEY

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **turkey*** and **Southwest Spice**; cook, breaking up meat into pieces, until browned, 3-5 minutes (**it'll finish cooking in the next step**).
- Turn off heat; transfer to a plate. Wipe out pan.



6 SERVE

- Divide **tortillas** between plates; evenly sprinkle with **Mexican cheese**. Top with **turkey mixture, pico de gallo, and smoky crema**. Drizzle with **hot sauce** to taste. Serve with **remaining lemon wedges** on the side.