



Turkey and Veggies Tacos 'Al Pastor'

with Pineapple Salsa

FAMILY 35 Minutes



Turkey Strips



Flour Tortillas



Mexican Seasoning



Pineapple, spears



Sweet Bell Pepper



Red Onion



Lime



Cilantro



Sour Cream



Garlic Salt

HELLO PINEAPPLE SALSA

Warm pineapple mixed with cilantro and lime. This twist on a classic makes a stellar taco topping!

START HERE

- Before starting, preheat the oven to 425°F
- Wash and dry all produce.

Bust Out

Large Non-Stick Pan, Baking Sheet, Aluminum Foil, Paper Towels, Medium Bowl, Zester, Small Bowl, Measuring Spoons, Parchment Paper

Ingredients

	4 Person
Turkey Strips	680 g
Flour Tortillas	12
Mexican Seasoning	1 tbsp
Pineapple, spears	190 g
Sweet Bell Pepper	160 g
Red Onion	113 g
Lime	1
Cilantro	7 g
Sour Cream	9 tbsp
Garlic Salt	1 ½ tsp
Sugar*	1 tsp
Oil*	
Salt and Pepper*	

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F, as size may vary.

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

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1. PREP

Peel, then cut the **onion** into ½-inch slices. Core, then cut the **pepper** into ½-inch slices. Cut the **pineapple** into ¼-inch pieces. Roughly chop the **cilantro**. Zest, then juice **half the lime** into a medium bowl. **Cut remaining lime** into wedges.



4. COOK PINEAPPLE

Heat a large non-stick pan over medium-high heat. When hot, add the **pineapple** and **1 tbsp sugar** to the dry pan. Cook, stirring often, until tender and golden-brown, 2-3 min. Transfer to the medium bowl with the **lime juice**.



2. ROAST TURKEY & VEGGIES

Pat the **turkey** dry with paper towels. Add **peppers, onions** and **turkey** on a parchment-lined baking sheet. Drizzle over **2 tbsp oil**, then sprinkle over the **Mexican seasoning** and **½ tsp garlic salt**. Toss to combine, then season with **pepper**. Roast in **middle** of the oven, until **veggies** are tender and **turkey** is cooked through, 12-15 min. **



5. MAKE CREMA & SALSA

Stir together **sour cream** and **lime zest** in a small bowl. Season with **salt** and **pepper**. Add the **cilantro** to the medium bowl with the **pineapple**. Stir to combine.



3. WARM TORTILLAS

While the **turkey** and **veggies** are roasting, wrap the **tortillas** into a package of foil and place in the oven until warmed, 12-13 min. (**NOTE:** You can skip this step if you don't want to warm the tortillas!)



6. FINISH AND SERVE

Divide the **turkey** and **veggies** between **tortillas**. Top with the **pineapple salsa** and dollop over **lime crema**. Squeeze over a **lime wedge**, if desired.

Dinner Solved!