



Turkey Enchiladas

with a Lime Radish Salad

PRONTO 30 Minutes



Due to order volume, you may receive an equivalent ingredient substitution for this recipe. Follow the recipe instructions, as usual, using the ingredients that you have received.

Thank you for your understanding & happy cooking!



Minced Turkey



Garlic



Onion, sliced



Cilantro



Mexican Seasoning



Radishes



Diced Tomatoes



Flour Tortillas, 6"



Chicken Broth Concentrate



Mozzarella Cheese, shredded



Jalapeño



Lime

HELLO MINCED TURKEY

Using this delicious protein is a great way to lower saturated fats in a dinner!

START HERE

- Before starting, preheat your broiler to high/low
- Wash and dry all produce.

Bust Out

Large Non-Stick Pan, 2 Small Bowls, 8x8-inch Baking Dish, Measuring Spoons, Measuring Cups, Slotted Spoon

Ingredients

	2 Person	4 Person
Minced Turkey	250 g	500 g
Garlic	6 g	12 g
Onion, sliced	113 g	227 g
Cilantro	7 g	14 g
Mexican Seasoning	2 tbsp	4 tbsp
Radishes	3	6
Diced Tomatoes	398 ml	796 ml
Flour Tortillas	6	12
Chicken Broth Concentrate	1	2
Mozzarella Cheese, shredded	½ cup	1 cup
Jalapeño 🌶️	1	2
Lime	1	2
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F.

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.

Contact

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1. PREP

Roughly chop the **cilantro**. Mince or grate the **garlic**. Juice **half the lime** (1 lime for 4 ppl), then cut the **remaining lime** into wedges. Core, then cut the **jalapeño(s)** into 1/8-inch slices. Reserve **½ cup diced tomatoes** (dbl for 4 ppl) from the can in a small bowl and set aside.



4. PREP SALAD

Meanwhile, cut **radishes** into 1/8-inch thin rounds, then cut rounds into 1/8-inch matchsticks. In another small bowl, combine **radishes, cilantro, lime juice** and **1 tbsp oil** (dbl for 4 ppl). Season with **salt and pepper**. Set aside. Spray or wipe an 8x8-inch baking dish with **1 tbsp oil**. (**NOTE:** Use a 9x13-inch baking dish and 2 tbsp oil for 4 ppl.)



2. COOK TURKEY

Heat a large non-stick pan over medium heat. When the pan is hot, add **1 tbsp oil** (dbl for 4 ppl), then the **onions, garlic** and **jalapeño**. Cook, stirring occasionally, until the **jalapeño** softens, 4-5 min. Add the **turkey** and **Mexican seasoning**. Cook, breaking up the **turkey**, until no pink remains, 4-5 min. **



5. BROIL

When **sauce** is slightly reduced, using a slotted spoon, divide **turkey mixture between** tortillas. Roll each up to close and place, seam-side down, in the baking dish. Spoon over **reserved diced tomatoes** and any **remaining sauce** from the pot. Sprinkle over the **cheese**. Broil in the **middle** of the oven until **cheese** melts, 2-4 min. (**TIP:** Keep an eye on them so they don't burn!)



3. SIMMER SAUCE

Add the **remaining diced tomatoes** from the can(s), **broth concentrate(s)** and **½ cup water** (dbl for 4 ppl) to the **turkey mixture**. Stir together. Simmer until the **sauce** is slightly reduced, 5-6 min.



6. FINISH AND SERVE

Divide the **enchiladas** between plates and spoon over the **radish salad**. Squeeze over a **lime wedge**, if desired.

Dinner Solved!