



SKILLET TURKEY ENCHILADAS

with a Lime Radish Salad



HELLO
MEXICAN SPICE BLEND
 A mix of mild spices and fragrant oregano

PREP: 10 MIN | TOTAL: 40 MIN | CALORIES: 690



Yellow Onion


Cilantro


Flour Tortillas
(Contains: Wheat)


Chipotle Powder


Mexican Spice Blend


Mozzarella Cheese
(Contains: Milk)


Radishes



Poblano Peppers


Garlic


Cream Cheese
(Contains: Milk)


Ground Turkey


Crushed Tomatoes


Lime


Spring Mixed Greens

START STRONG


Poblano peppers sometimes have a bit of heat to them, so keep this in mind as you're adding your spices. Taste along the way to make sure nothing's too spicy.

BUST OUT

- Large pan
- Small pan
- Large bowl
- Oil (4 tsp)
- Olive oil (1 tsp)
- Sugar (1 tsp)

INGREDIENTS

Ingredient 4-person

- | | |
|---|----------|
| • Yellow Onion | 1 |
| • Poblano Peppers | 2 |
| • Cilantro | ½ oz |
| • Garlic | 4 Cloves |
| • Cream Cheese | 2 oz |
| • Flour Tortillas | 8 |
| • Ground Turkey | 20 oz |
| • Chipotle Powder  | 2 tsp |
| • Mexican Spice Blend | 2 TBSP |
| • Crushed Tomatoes | 2 Boxes |
| • Mozzarella Cheese | 1 Cup |
| • Radishes | 3 |
| • Lime | 1 |
| • Spring Mixed Greens | 2 oz |

HELLO WINE

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1 PREHEAT AND PREP

Wash and dry all produce. Preheat broiler to high or oven to 500 degrees. Halve, peel and thinly slice **onion**. Core and seed **poblano peppers**, then thinly slice. Roughly chop **cilantro**. Mince or grate **garlic**.



2 COOK VEGGIES AND PREP TORTILLAS

Heat a large drizzle of **oil** in a large pan over medium-high heat (use an ovenproof pan if you have one). Add **onion** and **poblano peppers**. Cook, tossing, until lightly charred, 7-8 minutes. Meanwhile, spread a bit of **cream cheese** on each **tortilla**.



3 COOK TURKEY

Add **turkey** to pan, breaking up meat into pieces. Cook until no longer pink, 4-5 minutes. Season to taste with **salt**, **pepper**, and **chipotle powder** (careful, it's spicy—we recommend starting with a pinch and adding more as desired). Remove from heat.



4 MAKE SAUCE

Heat a large drizzle of **oil** in a small pan over medium heat. Add **garlic** and cook, tossing, until fragrant, about 30 seconds. Add **Mexican spice blend** and cook, tossing, until you can really smell the spices, another 30 seconds. Stir in **crushed tomatoes**, **cilantro**, and **1 tsp sugar**. Season with **salt** and **pepper**. Remove from heat.



5 BROIL ENCHILADAS

Divide **turkey mixture** between tortillas, placing on sides spread with cream cheese. Roll up **tortillas** and place seam-side down in pan used for cooking turkey. (**TIP:** If your pan is not ovenproof, place enchiladas in a small baking dish.) Top with enough sauce to generously coat (you may not use all). Sprinkle with **mozzarella**. Broil (or bake) until sauce is bubbly and cheese melts, 3-4 minutes.



6 MAKE SALAD AND PLATE

Thinly slice **radishes**. Halve **lime**. In a large bowl, toss **radishes**, **spring mixed greens**, a drizzle of **olive oil**, a squeeze of **lime**, and a pinch of **salt** and **pepper**. Divide **enchiladas** between plates and serve with **salad** to the side.



KIDS CAN HELP!

ON A ROLL!

This enchilada technique works perfectly with any fillings that fit your fancy.



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