



BURRITO-STYLE TEX-MEX TURKEY TACOS

with Pico de Gallo & Red Pepper Crema

INGREDIENTS

2 PERSON | 4 PERSON



½ Cup | 1 Cup
Jasmine Rice



1 | 2
Red Onion



10 oz | 20 oz
Ground Turkey



1 tsp | 2 tsp
Garlic Powder



1 TBSP | 2 TBSP
Mexican Spice Blend



1 | 2
Tomato Paste



2 | 4
Chicken Stock Concentrates



6 | 12
Flour Tortillas
Contains: Soy, Wheat



4 oz | 8 oz
Pico de Gallo



4 TBSP | 8 TBSP
Smoky Red Pepper Crema
Contains: Milk



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!



HELLO

SMOKY RED PEPPER CREMA

A cooling condiment that's all at once tangy, sweet, and smoky

PREP: 5 MIN | COOK: 20 MIN | CALORIES: 880



THE RICE IS RIGHT

The key to tender rice? Simmer until no water remains (resisting the urge to peek too often!), then let it sit covered off heat so the moisture redistributes.

BUST OUT

- Small pot
- Paper towels
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)

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1 COOK RICE & PREP

- In a small pot, combine **rice**, **¾ cup water (1½ cups for 4 servings)**, and a **big pinch of salt**. Bring to a boil, then cover and reduce heat to low. Cook until rice is tender, 15-18 minutes. Keep covered off heat until ready to serve.
- **Wash and dry produce.** Halve, peel, and dice **onion**.



3 FINISH FILLING

- Add **tomato paste** to pan with **turkey mixture** and cook, stirring, until darkened, 30-60 seconds.
- Add **stock concentrates** and **½ cup water (½ cup for 4 servings)**; reduce heat to medium low and simmer until mixture is slightly thickened, 1-2 minutes. Taste and season with **salt** and **pepper**. **TIP: Add a splash of water if the mixture is too thick.**



2 START FILLING

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **onion** and season with **salt** and **pepper**. Cook, stirring occasionally, until softened, 4-5 minutes.
- Add another **drizzle of oil**, **turkey***, **garlic powder**, **Mexican Spice Blend**, **salt**, and **pepper**. Cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes.



4 FINISH & SERVE

- Wrap **tortillas** in damp paper towels and microwave until warm and pliable, 30-60 seconds.
- Fluff **rice** with a fork; taste and season with **salt** and **pepper**.
- Divide **tortillas** between plates and fill with rice and **turkey**. Top with **pico de gallo (draining first)** and **red pepper crema**. Serve.

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