



# YUCATÁN CITRUS TURKEY BOWLS

with Green Pepper, Smoky Red Pepper Crema & Pickled Onion

## INGREDIENTS

2 PERSON | 4 PERSON



1 | 2

Mandarin Orange



1 | 2

Lime



1 | 2

Red Onion



1 | 2

Long Green Pepper



¼ oz | ½ oz

Cilantro



1 | 2

Tex-Mex Paste



1 TBSP | 2 TBSP  
Southwest Spice Blend



1 tsp | 1 tsp  
Ancho Chili Powder



½ Cup | 1 Cup  
Jasmine Rice



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



10 oz | 20 oz  
Ground Turkey



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WE'D BE SIMMERING LIKE STEW OVER  
THERE TOO. SCAN HERE TO GET HELP!



### HelloCustom

2 PERSON | 4 PERSON

If you chose to modify your meal, follow the HelloCustom instructions on the flip side of this card.



12 oz | 24 oz  
Cauliflower Rice

Calories: 580



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 690



HELLO

## MANDARIN ORANGE

Sweeter than the common orange, this fruit's juice is perfect for marinades and sauces.

## IT'S ABOUT LIME

We like using a microplane for zesting, but if you don't have one, use a peeler to remove the surface layer of the rind, then mince it.

## BUST OUT

- Zester
- Small pot
- 3 Small bowls
- Large pan
- Kosher salt
- Black pepper
- Sugar ( $\frac{1}{4}$  tsp |  $\frac{1}{2}$  tsp)
- Cooking oil (1 TBSP | 1 TBSP)  
(1 tsp | 1 tsp)
- Butter (1 TBSP | 1 TBSP)  
Contains: Milk

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



## 1 PREP & MIX SAUCE

- **Wash and dry produce.**
- Halve **mandarin**. Zest and quarter **lime**. Halve, peel, and thinly slice **onion**. Halve, core, and thinly slice **green pepper** crosswise into strips. Roughly chop **cilantro**.
- In a small bowl, combine **Tex-Mex paste**, **lime zest**, **juice from whole mandarin**, **juice from one lime wedge**, **half the Southwest Spice Blend** (you'll use the rest in the next step), **half the chili powder**, and **2 TBSP water**. (For 4 servings, add juice from both mandarins and two lime wedges, all the chili powder, and  $\frac{1}{4}$  cup water.)



## 4 COOK VEGGIES

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **green pepper** and season with **salt** and **pepper**. Cook, stirring, until slightly softened, 3-4 minutes.
- Add another **drizzle of oil** and **remaining onion**: season with **salt** and **pepper**. Cook, stirring, until veggies are tender, 4-6 minutes.
- Transfer to a plate.



## 2 COOK RICE

- In a small pot, combine **rice**,  $\frac{3}{4}$  cup **water** ( $1\frac{1}{2}$  cups water for 4 servings), **remaining Southwest Spice Blend**, 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.
- Heat a **drizzle of oil** in a small pot over medium-high heat. Add **cauliflower rice** (no need to drain), along with **remaining Southwest Spice Blend** and a **big pinch of salt**. Cook, stirring occasionally, until tender and any excess liquid has absorbed, 6-8 minutes. Keep covered off heat until ready to serve. (Save jasmine rice for another use.)



## 5 COOK TURKEY

- Heat a **drizzle of oil** in same pan over medium-high heat. Add **turkey\*** and cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes.
- Stir in cooked **veggies** and **sauce**. Cook until thickened, 1-2 minutes. Turn off heat.



## 3 PICKLE ONION & MIX CREMA

- While rice cooks, in a second small microwave-safe bowl, combine  $\frac{1}{4}$  of **the onion**, **juice from half the lime**,  $\frac{1}{4}$  tsp **sugar** ( $\frac{1}{2}$  tsp for 4 servings), and a **pinch of salt**. Microwave until onion is softened, 1 minute. Set aside.
- In a third small bowl, combine **smoky red pepper crema** and a **pinch of salt**. Add **water** 1 tsp at a time until mixture reaches a drizzling consistency.



## 6 FINISH & SERVE

- Fluff **rice** with a fork; stir in **1 TBSP butter** and season with **salt** to taste.
- Divide rice between bowls and top with **turkey and veggie mixture**, a **drizzle of crema**, and as much **pickled onion** (draining first) as you like. Sprinkle with **cilantro**. Serve with any **remaining lime wedges** on the side.