



# STREET CART-STYLE TURKEY BOWLS

with Yellow Rice, White Sauce & Pitas

## INGREDIENTS

2 PERSON | 4 PERSON



1 tsp | 1 tsp  
Turmeric



1/2 Cup | 1 Cup  
Jasmine Rice



1 | 1  
Lemon



2 | 2  
Scallions



1 | 2  
Tomato



3 TBSP | 6 TBSP  
Sour Cream  
Contains: Milk



2 TBSP | 4 TBSP  
Mayonnaise  
Contains: Eggs



1 tsp | 2 tsp  
Garlic Powder



10 oz | 20 oz  
Ground Turkey



1 TBSP | 2 TBSP  
Shawarma Spice Blend



3 | 6  
Chicken Stock Concentrates



1/2 oz | 1 oz  
Sliced Almonds  
Contains: Tree Nuts



2 | 4  
Pitas  
Contains: Sesame, Wheat



2 tsp | 4 tsp  
Hot Sauce



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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: 940

PREP: 5 MIN | COOK: 20 MIN | CALORIES: 1070





HELLO

## YELLOW RICE

Tinged with turmeric for a subtle earthy flavor

## GET TOASTY

If you have an extra moment, toast the almonds in a dry pan over medium heat to amp up their flavor and crunch-factor.

## BUST OUT

- Small pot
- Large pan
- Small bowl
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)
- Butter (3 TBSP | 5 TBSP)  
Contains: Milk

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## 1 COOK RICE

- Melt **1 TBSP butter** in a small pot over medium heat. Stir in **¼ tsp turmeric** (½ tsp for 4 servings) until combined.
- Stir in **rice**, **¾ cup water** (1½ cups for 4), and a **big pinch of salt and pepper**. Bring to a boil, then cover and reduce to a low simmer. Cook until rice is tender, 15-18 minutes.
- Keep covered off heat until ready to use in step 5.

🔄 Swap in **cauliflower rice** for jasmine rice. After adding **butter** and **turmeric**, stir in cauliflower rice (no need to drain) and a **big pinch of salt and pepper**. Cook, stirring occasionally, until tender and any excess liquid has absorbed, 6-8 minutes. Turn off heat. **(Save jasmine rice for another use.)**



## 4 COOK TURKEY

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **scallion whites** and cook until fragrant, 30-60 seconds.
- Add **turkey\***, **Shawarma Spice Blend**, **½ tsp salt** (1 tsp for 4 servings), and **pepper**. Cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes.
- Stir in **stock concentrates** and **¼ cup water** (½ cup for 4). Reduce heat to medium low and simmer until slightly thickened, 1-2 minutes.



## 2 PREP

- While rice cooks, bring **2 TBSP butter** (4 TBSP for 4 servings) to room temperature. **Wash and dry produce.**
- Quarter **lemon**. Trim and thinly slice **scallions**, separating whites from greens. **Dice tomato.**



## 5 FINISH RICE & TOAST PITAS

- Fluff **rice** with a fork; stir in **almonds** and **half the scallion greens**. Season with **salt** and **pepper** to taste.
- Toast **pitas**, then spread with **softened butter**. Cut each pita into four wedges.



## 3 MAKE WHITE SAUCE

- In a small bowl, combine **sour cream**, **mayonnaise**, **garlic powder**, and a **squeeze of lemon juice**. Add **water** 1 tsp at a time until sauce reaches a drizzling consistency. Season with **salt** and **pepper**.



## 6 SERVE

- Divide **rice** between bowls. Top with **turkey** and **tomato** in separate sections; sprinkle tomato with a **pinch of salt**. Drizzle turkey with **hot sauce** to taste. Drizzle **white sauce** over bowls; garnish with **remaining scallion greens**. Serve with **pitas** and **remaining lemon wedges** on the side. **TIP: If you like, scoop up some of the rice, turkey, tomato, and sauces with the pita and eat it all in one bite!**

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