



# ONE-PAN CURRIED TURKEY TACOS

with Mango Salsa, Spiced Crema & Cilantro

## INGREDIENTS

2 PERSON | 4 PERSON



¼ oz | ½ oz  
Cilantro



10 oz | 20 oz  
Ground Turkey



1 | 2  
Chicken Stock Concentrate



1 TBSP | 1 TBSP  
Curry Powder



4 oz | 8 oz  
Mango



4 oz | 8 oz  
Pico de Gallo



1 tsp | 2 tsp  
Chili Flakes



4 TBSP | 8 TBSP  
Yogurt  
Contains: Milk



1 tsp | 1 tsp  
Cumin



6 | 12  
Flour Tortillas  
Contains: Soy, Wheat



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



HELLO

### MANGO SALSA

Powers up curried turkey tacos with a juicy burst of tangy-sweet tropical flavor

PREP: 5 MIN | COOK: 15 MIN | CALORIES: 630



## SPICE IT UP

Not a fan of spicy food or can't get enough of the heat? Feel free to add as much or as little of the curry powder as you like. After all, you're the chef!

## BUST OUT

- Large pan
  - 2 Small bowls
  - Strainer
  - Paper towels
- 
- Kosher salt
  - Black pepper
  - Cooking oil (1 tsp | 1 tsp)
  - Olive oil (1 tsp | 1 tsp)

## GET SOCIAL

Share your #HelloFreshPics  
with us @HelloFresh  
(646) 846-3663  
HelloFresh.com



### 1 PREP

- Wash and dry produce.
- Roughly chop **cilantro**.



### 3 MAKE SALSA & CREMA

- While turkey cooks, drain **mango** and **pico de gallo**.
- In a small bowl, combine mango, pico de gallo, **half the cilantro**, a **drizzle of olive oil**, and a **pinch of chili flakes** (or more if you want an extra kick!). Taste and season with **salt** and **pepper**.
- In a separate small bowl, combine **yogurt** and  $\frac{1}{4}$  tsp **cumin** ( $\frac{1}{2}$  tsp for 4 servings). (Be sure to measure the cumin; we sent more.) Taste and season with **salt** and **pepper**.



### 2 COOK TURKEY

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **turkey\***, **stock concentrate**, **half the curry powder**, **1 TBSP water**, **salt**, and **pepper** (use all the curry powder and 2 TBSP water for 4 servings). 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 seconds.
- Divide tortillas between plates and fill with **curried turkey**. Top with **mango salsa**, **spiced crema**, and **remaining cilantro**. Serve.

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