



# ONE-PAN TURKEY STIR-FRY TACOS

with Tangy Slaw, Gochujang Mayo & Crispy Fried Onions

## INGREDIENTS

2 PERSON | 4 PERSON



4 oz | 8 oz  
Shredded Red Cabbage



5 tsp | 5 tsp  
Rice Wine Vinegar



1 | 2  
Long Green Pepper



10 oz | 20 oz  
Ground Turkey



4 TBSP | 8 TBSP  
Sweet Soy Glaze  
Contains: Sesame, Soy, Wheat



2 TBSP | 4 TBSP  
Mayonnaise  
Contains: Eggs



0.5 oz | 0.5 oz  
Gochujang Sauce  
Contains: Soy, Wheat



6 | 12  
Flour Tortillas  
Contains: Soy, Wheat



1 | 2  
Crispy Fried Onions  
Contains: Wheat



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

\*\*In our ongoing effort toward sustainability, we're working on reducing plastic in your order! You may have received 4 servings of protein in one package—rest assured it contains the correct amount.



## HelloCustom

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



10 oz | 20 oz  
Chopped Chicken Breast

Calories: 810



10 oz | 20 oz  
Ground Beef\*\*

Calories: 990



PREP: 5 MIN | COOK: 15 MIN | CALORIES: 850





HELLO

## GOCHUJANG MAYO

Creamy and spicy—the perfect contrast to sweet-soy-glazed turkey

## CHAR APPEAL

If you have a few extra minutes, char your tortillas in a hot, dry pan for 1-2 minutes to add smoky, fire-kissed flavor.

## BUST OUT

- Medium bowl
- Small bowl
- Large pan
- Paper towels
- Kosher salt
- Black pepper
- Sugar (1 tsp | 2 tsp)
- Cooking oil (1 tsp | 1 tsp)

## MORE IS MORE

If you ordered 6 servings, simply triple the amounts in the 2-person recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

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

🍳 \*Chicken is fully cooked when internal temperature reaches 165°.

🍳 \*Ground Beef is fully cooked when internal temperature reaches 160°.



## 1 PREP & MAKE SLAW

- Wash and dry produce.
- Halve, core, and thinly slice **green pepper**.
- In a medium bowl, toss together **cabbage**, **half the vinegar (all for 4 servings)**, **1 tsp sugar (2 tsp for 4)**, and a **pinch of salt** until thoroughly combined.



## 3 MIX MAYO & WARM TORTILLAS

- Meanwhile, in a small bowl, combine **mayonnaise** with **gochujang** to taste. Season with **salt** and **pepper**.
- Wrap **tortillas** in damp paper towels and microwave until warm and pliable, 30 seconds.



## 2 COOK PEPPER & TURKEY

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **green pepper** and cook until slightly softened, 2-3 minutes.
- Add **turkey\*** and season with **salt** and **pepper**. Cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes.
- Stir in **sweet soy glaze**: cook until everything is coated and glaze has thickened, 1-2 minutes. Remove pan from heat.

- 🍳 Open package of **chicken\*** and drain off any excess liquid. Cook through this step as instructed, swapping in chicken (**no need to break up into pieces!**) or **beef\*** for turkey.



## 4 SERVE

- Divide **tortillas** between plates and fill with **turkey mixture** and **slaw (draining first)**. Top with **gochujang mayo** and **crispy fried onions**. Serve.