



ONE-PAN SMOKY BBQ TURKEY SLOPPY JOES

with Red Cabbage Slaw

ONE PAN

INGREDIENTS

2 PERSON | 4 PERSON



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs



2 tsp | 4 tsp
Dijon
Mustard



4 TBSP | 8 TBSP
Sour Cream
Contains: Milk



5 tsp | 5 tsp
White Wine
Vinegar



4 oz | 8 oz
Shredded Red
Cabbage



4 TBSP | 8 TBSP
BBQ Sauce



2 TBSP | 4 TBSP
Ketchup



1 | 2
Chicken Stock
Concentrate



1 tsp | 2 tsp
Ancho Chili
Powder



1 TBSP | 1 TBSP
Cornstarch



10 oz | 20 oz
Ground Turkey**



2 | 4
Potato Buns
Contains: Eggs, Milk,
Soy, Wheat

** 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.

HELLO

TURKEY SLOPPY JOES

A twist on an old-school favorite featuring a lean swap for beef



PREP: 5 MIN | COOK: 15 MIN | CALORIES: 820



SLAWSOME

Wanna know the secret to our classic cabbage slaw? White wine vinegar! The sweet and sour splash gives creamy slaw a tangy kick. (Psst—try adding a little bit in step 2 for punchy BBQ sauce.)

BUST OUT

- Large bowl
- Small bowl
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 2 tsp)
- Sugar (1½ tsp | 3 tsp)

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



1 MAKE SLAW

- In a large bowl, combine **mayonnaise, mustard, sour cream, half the vinegar, and 1½ tsp sugar (use all the vinegar and 3 tsp sugar for 4 servings)**. Season with a **big pinch of salt and pepper**.
- Add **cabbage** to bowl with dressing; toss to coat.



3 COOK TURKEY

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **turkey*, ¼ tsp salt (½ tsp for 4 servings)**, and a **pinch of pepper**. Cook, breaking up meat into pieces, until lightly browned, 3-4 minutes.
- Add **sauce** to pan. Cook, stirring, until sauce has thickened and turkey is cooked through, 2-3 minutes.
- Turn off heat. Season with **salt** to taste.



2 MAKE SAUCE

- In a small bowl, combine **BBQ sauce, ketchup, stock concentrate, chili powder, half the cornstarch, and 1 TBSP water (use all the cornstarch and 2 TBSP water for 4 servings)**. **TIP: If you like a tangier BBQ sauce, add a small splash of vinegar if you have some left over.**



4 FINISH & SERVE

- Meanwhile, halve **buns**; toast if desired.
- Divide **turkey filling** and a **spoonful of slaw** between buns. Divide **sloppy joes** between plates. Serve with remaining slaw on the side.