



SRIRACHA TURKEY LEMONGRASS SKEWERS

with Coconut Rice and Veggie Slaw



HELLO
LEMONGRASS SKEWERS
 The citrusy stalks bring fragrant aromas to turkey kebabs.

PREP: 15 MIN | TOTAL: 40 MIN | CALORIES: 810


 Coconut Milk
 (Contains: Tree Nuts)


 Red Onion


 Lemongrass


 Ground Turkey


 Sriracha


 Shredded Carrots


 Jasmine Rice


 Cilantro


 Coriander


 Panko Breadcrumbs
 (Contains: Wheat)


 Lime


 Cucumber

START STRONG

In a hurry? Make prep quicker by skipping the lemongrass skewers and shaping the meat into kebab-shaped patties.

BUST OUT

- Medium pot
- Medium bowl
- Large pan
- Large bowl
- Baking sheet
- Oil (1½ TBSP | 2 TBSP)

INGREDIENTS

Ingredient 2-person | 4-person

- | | |
|--|---------------------|
| • Coconut Milk | ¾ Cup 1½ Cups |
| • Jasmine Rice | ¾ Cup 1½ Cups |
| • Red Onion | 1 1 |
| • Cilantro | ¼ oz ¼ oz |
| • Lemongrass | 2 Stalks 4 Stalks |
| • Coriander | 1 tsp 2 tsp |
| • Ground Turkey | 10 oz 20 oz |
| • Panko Bread crumbs | ¼ Cup ½ Cup |
| • Sriracha  | 2 tsp 4 tsp |
| • Lime | 1 2 |
| • Cucumber | 1 2 |
| • Shredded Carrots | 4 oz 8 oz |

HELLO WINE



PAIR WITH
Au Haro New Zealand
Sauvignon Blanc, 2016

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)

HelloFRESH



1 PREHEAT OVEN AND COOK RICE

Preheat oven to 400 degrees. Shake **coconut milk** in can to get rid of any separation. Add ¾ cup coconut milk (we sent more), ¾ cup **water**, **rice**, and a pinch of **salt** to a medium pot. Bring to a boil, then lower heat, reduce to a simmer, and cover. Cook until rice is tender, 15-20 minutes.



4 MAKE SKEWERS

In a large bowl, combine **turkey**, **cooked onion**, **panko**, and **1 tsp sriracha** (use less to taste). Season with **salt** and **pepper**. Shape turkey mixture into four large meatballs, then press each meatball around the root ends of the **lemongrass skewers** to form kebabs. Place on a lightly oiled baking sheet. Bake in oven until cooked through, about 12 minutes.



2 PREP

Wash and dry all produce.

Halve, peel, and dice **onion**. Set aside 3 TBSP in a medium bowl. Finely chop **cilantro**. Remove tough outer layers from **lemongrass**. Using the back of your knife, lightly smash lemongrass to release aromatics. Halve stalks lengthwise to create four long skewers.



5 TOSS SLAW

Meanwhile, cut **lime** into wedges. Cut **cucumber** in half lengthwise, then scoop out seeds with a spoon. Slice each half into thin half-moons. Add cucumber, **carrots**, remaining **cilantro**, ½ TBSP **oil**, and a squeeze of **lime** to bowl with reserved onion. Toss to combine. Season with **salt**, **pepper**, and more lime (to taste).



3 COOK ONION

Heat large drizzle of **oil** in a large pan over medium-high heat. Add the remaining **onion** and cook, tossing, until softened, 3-4 minutes. Stir in **coriander** and half the **cilantro**. Season with **salt** and **pepper**. Cook until fragrant, 1-2 minutes.



6 FINISH AND SERVE

Fluff **rice** with a fork and season with **salt** and **pepper**. Divide rice and **slaw** between plates, then lay **skewers** on top. Drizzle with remaining **sriracha** (to taste). Serve with any remaining **lime wedges** on the side for squeezing over.

ON POINT!

The southeast Asian flavors in this recipe hit the mark between spicy, savory, and fragrant.

Share your #HelloFreshPics with us! | (800) 733-2414 [HelloFresh.com](https://www.hellofresh.com) | hello@hellofresh.com

WK 29 NJ-5