



TEX-MEX TURKEY PATTIES

with Fajita Veggies, Lime Slaw & Creamy Guacamole

NEW!

INGREDIENTS

2 PERSON | 4 PERSON



2 | 4
Scallions



1 | 2
Lime



1 | 2
Long Green
Pepper



1 | 2
Yellow Onion



1 Clove | 2 Cloves
Garlic



4 oz | 8 oz
Red Cabbage
and Carrot Mix



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs



3 TBSP | 6 TBSP
Sour Cream
Contains: Milk



4 TBSP | 8 TBSP
Guacamole



1 TBSP | 2 TBSP
Fajita Spice
Blend



10 oz | 20 oz
Ground Turkey



1 | 2
Tex-Mex
Paste



¼ Cup | ½ Cup
Panko
Breadcrumbs
Contains: Wheat



ANY ISSUES WITH YOUR ORDER?
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THERE TOO. SCAN HERE TO GET HELP!

HELLO

FAJITA SPICE BLEND

Paprika and chili powder add pizzazz to this Tex-Mex mix.

PREP: 15 MIN | COOK: 35 MIN | CALORIES: 680



HELLO FRESH

EASY DOES IT

When forming your patties, use a light touch for juicier results.

BUST OUT

- Zester
- Large bowl
- Medium bowl
- Large pan
- Small bowl
- Kosher salt
- Black pepper
- Sugar (½ tsp | 1 tsp)
- Cooking oil (1 TBSP | 1 TBSP)

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Ground Turkey is fully cooked when internal temperature reaches 165.



1 PREP

- **Wash and dry produce.**
- Trim and thinly slice **scallions**, separating whites from greens; mince whites. Zest and quarter **lime**. Peel and mince or grate **garlic**. Halve, deseed, and slice **green pepper** into ½-inch strips. Halve, peel, and slice **onion** into ½-inch-thick wedges.



4 COOK VEGGIES

- Heat a **large drizzle of oil** in a large pan over medium-high heat. Add **green pepper, onion, remaining Fajita Spice Blend, salt, and pepper**. Cook, stirring occasionally, until tender and browned, 5-7 minutes.
- Turn off heat; transfer to a plate. Wash out pan.



2 MAKE SLAW & GUACAMOLE

- In a medium bowl (**large bowl for 4 servings**), combine **red cabbage and carrot mix, mayonnaise, half the sour cream, half the scallion greens, half the lime zest, juice from half the lime (whole lime for 4), and ½ tsp sugar (1 tsp for 4)**. Season with **salt and pepper**. Set aside.
- In a small bowl, combine **guacamole** with **remaining sour cream**. Season with **salt and pepper**. Set aside.



5 COOK PATTIES

- Heat a **drizzle of oil** in same pan over medium-high heat. Add **meatballs**; gently press down with a spatula to make ½-inch-thick patties. (**For 4 servings, cook in batches if necessary.**) Cook until browned and cooked through, 2-3 minutes per side.



3 FORM MEATBALLS

- In a large bowl, combine **turkey*, garlic, scallion whites, panko, Tex Mex paste, half the Fajita Spice Blend, remaining lime zest, and 1 TBSP water (2 TBSP for 4 servings)**. Mix gently until thoroughly combined.
- Form **turkey mixture** into 6 1½-inch meatballs (**12 meatballs for 4**). (**TIP: Coat hands with oil first to prevent sticking.**) Set aside on a plate.



6 SERVE

- Divide **fajita veggies** and **slaw** between plates. Top veggies with **turkey patties**. Top patties with **creamy guacamole** and **remaining scallion greens**. Serve with **remaining lime wedges** on the side.

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