



TURKEY TACO TIME

with Poblano Peppers, Lime Crema, and Cheddar Cheese



HELLO TURKEY TACOS

Ground meat tacos get a lighter but just as flavorful twist with turkey.

PREP: 10 MIN | **TOTAL: 25 MIN** | **CALORIES: 630**



Poblano Peppers



Radishes



Limes



Southwest
Spice Blend



Mexican
Spice Blend



Cheddar Cheese
(Contains: Milk)



Yellow Onion



Jalapeño



Sour Cream
(Contains: Milk)



Ground Turkey



Flour Tortillas
(Contains: Wheat)



Cilantro

START STRONG

Save a little time on prep by bringing the taco fillings and toppings to the table and having everyone fill their own tortillas. Kids will enjoy building theirs just the way they like.

BUST OUT

- Large pan
- Small bowl
- Paper towel
- Oil (2 tsp)

INGREDIENTS

Ingredient 4-person

- Poblano Peppers 2
- Yellow Onion 1
- Radishes 6
- Jalapeño 1
- Limes 2
- Sour Cream 8 TBSP
- Southwest Spice Blend 2 tsp
- Ground Turkey 20 oz
- Mexican Spice Blend 1 TBSP
- Flour Tortillas 12
- Cheddar Cheese ½ Cup
- Cilantro ½ oz

HELLO WINE



PAIR WITH
Raven California Rose, 2016

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HelloFRESH



1 PREP AND COOK VEGGIES

Wash and dry all produce. Core and seed **poblanos**, then cut into ¼-inch-wide strips. Halve, peel, and thinly slice **onion**. Heat a large drizzle of **oil** in a large pan over medium-high heat. Add poblanos and onion and cook, tossing occasionally, until softened and slightly charred, 8-10 minutes.



4 COOK TURKEY

Once **poblanos** and **onion** have softened, toss in **turkey**, **1 TBSP Mexican spice**, and another **1 tsp Southwest spice** to same pan (you'll have some Southwest spice left over). (**TIP:** If your pan is too small to fit both the meat and the veggies, remove the veggies and set aside while cooking the turkey.) Break up turkey into pieces. Cook, tossing occasionally, until no longer pink, 4-5 minutes.



2 PREP GARNISHES

Meanwhile, thinly slice **radishes**. Thinly slice **jalapeño** into rounds, removing ribs and seeds for less heat. Quarter **limes**.



5 WARM TORTILLAS

Wrap **tortillas** in a damp paper towel and microwave on high until warm, about 30 seconds. **TIP:** Alternatively, wrap tortillas in foil and warm in oven for 5 minutes at 425 degrees.



3 MAKE CREMA

Combine **sour cream**, **1 tsp Southwest spice**, and a squeeze of **lime** in a small bowl (we'll use more of the spice in the next step). Stir in **water**, **1 tsp** at a time, until thinned to a drizzly consistency. Season with **salt**, **pepper**, and more lime (to taste).



6 PLATE AND SERVE

Fill each **tortilla** with **turkey and veggies**, **radishes**, and **jalapeño** (to taste). Sprinkle with **cheddar**. Drizzle with **crema**. Tear **cilantro** leaves from stems and scatter over. Serve with **lime** quarters on the side for squeezing over.

FRESH TALK

National Taco Day is October 4. What's your favorite thing about tacos?

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