



Saucy Tikka Turkey Wraps

with Cilantro Aioli

20-min



Turkey Breast Portions



Indian Spice Mix



Garlic, cloves



Mayonnaise



Sweet Bell Pepper



Cilantro



Flour Tortillas



Yellow Potato



Tikka Sauce

HELLO ONE TRAY VEGGIES

Everything bakes on one tray to save on clean up time!

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Bust out

Baking sheet, measuring spoons, aluminum foil, small bowl, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Turkey Breast Portions	340 g	680 g
Indian Spice Mix	1 tbsp	2 tbsp
Garlic, cloves	3	6
Mayonnaise	2 tbsp	4 tbsp
Sweet Bell Pepper	160 g	320 g
Cilantro	7 g	14 g
Flour Tortillas	6	12
Yellow Potato	350 g	700 g
Tikka Sauce	¼ cup	½ cup
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F, as size may vary.

Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Contact

Call us | (855) 272-7002
HelloFresh.ca

    @HelloFreshCA



Prep

- Core, then cut **pepper** into ½-inch slices.
- Cut **potatoes** into ½-inch cubes.
- Peel, then mince or grate **garlic**.
- Pat **turkey** dry with paper towels, then cut into ¼-inch strips.



Make cilantro aioli

- Meanwhile, roughly chop **cilantro**.
- Stir together **mayo, cilantro, remaining garlic** and **1 tsp water** (dbl for 4 ppl) in a small bowl. Set aside.



Assemble veggie bake

- Add **potatoes, peppers, Indian Spice Mix, half the garlic** and **1 ½ tbsp oil** (dbl for 4 ppl) to a parchment-lined baking sheet.
- Season with **salt** and **pepper**, then toss to coat. Arrange in a single layer.
- Roast in the **middle** of the oven, stirring halfway through, until tender, 12-14 min.



Warm tortillas

- Wrap **tortillas** in foil and place in the oven to warm for 4-5 min. (**TIP:** You can skip this step if you don't want to warm the tortillas!)



Cook turkey

- Meanwhile, heat a large non-stick pan over medium-high heat.
- When hot, add **1 tbsp oil** (dbl for 4 ppl), then **turkey**.
- Cook, turning **pieces** over occasionally, until cooked through, 5-6 min.**
- Remove the pan from the heat.
- Add **half the tikka sauce** (use all for 4 ppl). Toss to coat, 1 min.



Finish and serve

- Divide **tortillas** between plates.
- Top with **turkey**, then drizzle **cilantro aioli** over top.
- Serve **Indian-spiced veggies** on the side.

Dinner Solved!