



# SUPER-STUFFED TURKEY TACOS

with Lime Crema and Tomato Salsa



**HELLO**

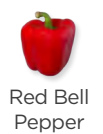
**SUPER-STUFFED TACOS**

Tortillas *con todo*—peppers, salsa, turkey, and sour cream—mean there’s something for everyone.

**PREP: 10 MIN** | **TOTAL: 30 MIN** | **CALORIES: 650**



Red Onion



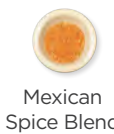
Red Bell Pepper



Grape Tomatoes



Limes



Mexican Spice Blend



Chicken Stock Concentrate



Southwest Spice Blend



Flour Tortillas  
(Contains: Wheat)



Garlic



Poblano Pepper



Cilantro



Ground Turkey



Diced Tomatoes



Cornmeal



Sour Cream  
(Contains: Milk)



## START STRONG



For all the *taqueros* in training: have kids help with tasks like mixing the salsa and sour cream, as well as assembling the finished tacos.

## BUST OUT

- Large pan
- 2 Small bowls
- Paper towel
- Oil (1 TBSP)

## INGREDIENTS

Ingredient 4-person

• Red Onion	1
• Garlic	2 Cloves
• Red Bell Pepper	1
• Poblano Pepper	1
• Grape Tomatoes	4 oz
• Cilantro	½ oz
• Limes	2
• Ground Turkey	20 oz
• Mexican Spice Blend 	2 TBSP
• Diced Tomatoes	14 oz
• Chicken Stock Concentrate	1
• Cornmeal	¼ Cup
• Southwest Spice Blend 	1 TBSP
• Sour Cream	8 TBSP
• Flour Tortillas	12

## HELLO WINE



### PAIR WITH

Mulberry Road Cellars Paso Robles Zinfandel, 2015

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## 1 PREP

Wash and dry all produce. Halve, peel, and thinly slice **onion**. Mince a few slices until you have 3 TBSP minced onion. Mince **garlic**. Core, seed, and thinly slice **bell** and **poblano peppers**. Halve **grape tomatoes**. Finely chop **cilantro**. Cut **limes** into wedges.



## 4 SIMMER TURKEY

Heat another drizzle of **oil** in same pan over medium-high heat. Add **garlic** and cook until fragrant, about 30 seconds. Stir in **diced tomatoes** from container, **1 cup water**, and **stock concentrate**. Add **turkey** and bring to a boil, then lower heat and reduce to a simmer. Add **cornmeal**, stirring to break up any lumps. Let simmer until thickened, 3-5 minutes. Season with **Southwest spice**, **salt**, and **pepper**.

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## 2 COOK TURKEY

Heat a drizzle of **oil** in a large pan over medium-high heat (use a nonstick pan if you have one). Add **turkey**, half the **Mexican spice**, **salt**, and **pepper**, breaking meat up into pieces. Cook, tossing occasionally, until browned and almost cooked through, 2-4 minutes. Remove from pan and set aside.



## 5 PREP CREMA AND SALSA

In a small bowl, stir together **sour cream** and a squeeze or two of **lime**. Season with **salt** and **pepper**. In another small bowl, combine **grape tomatoes**, **minced onion**, half the **cilantro**, and a squeeze or two of lime. Season with salt and pepper.



## 3 COOK VEGGIES

Add **sliced onion**, **bell** and **poblano peppers**, and a drizzle of **oil** to same pan over medium-high heat. Season with remaining **Mexican spice**, **salt**, and **pepper**. Cook, tossing, until veggies are softened and lightly charred, 4-6 minutes. Remove from pan and set aside.



## 6 ASSEMBLE AND SERVE

Wrap **tortillas** in a damp paper towel and microwave on high until warm, about 30 seconds. Fill each tortilla with **turkey mixture**, **veggies**, **salsa**, and **crema**. Sprinkle with remaining **cilantro** and serve any remaining **lime wedges** on the side.

## FRESH TALK

Can anyone identify all the ingredients in these tacos?

WK 49 NJ-15