



# TURKEY BURRITO BAKE

with Spinach, Black Beans, and Cheddar



## HELLO BURRITO BAKE

Loaded tortillas become tubular torpedos of melty deliciousness when warmed in the oven.

**PREP: 10 MIN** | **TOTAL: 35 MIN** | **CALORIES: 700**



Cream Cheese  
(Contains: Milk)



Baby Spinach



Ground Turkey



Diced Tomatoes



Cheddar Cheese  
(Contains: Milk)



Lime



Yellow Onion



Black Beans



Fajita Spice Blend



Flour Tortillas  
(Contains: Wheat)



Cilantro

## START STRONG

Gather the gang round for some burrito building: have your kids help with tasks like draining and mashing the beans and rolling up the tortillas.

## BUST OUT

- Strainer
- Large pan
- Medium bowl
- Potato masher
- Baking dish
- Olive oil (2 tsp)

## INGREDIENTS

Ingredient 4-person

- |                      |        |
|----------------------|--------|
| • Cream Cheese       | 3 oz   |
| • Yellow Onion       | 1      |
| • Baby Spinach       | 5 oz   |
| • Black Beans        | 1 Box  |
| • Ground Turkey      | 20 oz  |
| • Fajita Spice Blend | 2 TBSP |
| • Diced Tomatoes     | 14 oz  |
| • Flour Tortillas    | 4      |
| • Cheddar Cheese     | 1 Cup  |
| • Cilantro           | ½ oz   |
| • Lime               | 1      |

## HELLO WINE



PAIR WITH  
El Barrio Chile  
Cabernet, 2015

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



## 1 PREHEAT AND PREP

**Wash and dry all produce.** Preheat oven to 475 degrees. Take **cream cheese** out of refrigerator to soften. Halve, peel, and finely chop **onion**. Roughly chop **spinach**. Drain and rinse **beans**.



## 4 ASSEMBLE BURRITOS

Spread **bean mixture** in an even layer on one side of each **tortilla**. Divide **turkey mixture** between each, then roll up tortillas like wraps. **TIP:** If you can't fit all of the turkey inside, that's OK.



## 2 COOK TURKEY

Heat a large drizzle of **olive oil** in a large pan over medium-high heat. Add **onion** and season with **salt** and **pepper**. Cook until softened, 3-4 minutes. Add **turkey** and **fajita spice**, breaking up meat into pieces. Season with salt and pepper. Cook until no longer pink, 3-4 minutes.



## 5 BAKE BURRITOS

Place **burritos** in a baking dish seam-side down. (**TIP:** If you have extra turkey, or if some of it spills out, sprinkle it around the burritos in the dish.) Sprinkle **cheddar** over top. Bake in oven until cheese is melted and burritos are warmed through, 4-5 minutes.



## 3 SIMMER TOMATOES AND MASH BEANS

Stir **tomatoes** and **spinach** into pan. Bring to a simmer and cook, stirring occasionally, until slightly thickened, 2-4 minutes. Season with **salt** and **pepper**. Meanwhile, add **cream cheese** and **beans** to a medium bowl. Mash with a potato masher or fork until mostly smooth. Season with salt and pepper.



## 6 FINISH AND SERVE

While burritos bake, roughly chop **cilantro** and cut **lime** into wedges. Once burritos are finished, sprinkle cilantro over top of dish. Divide **burritos** between plates and serve with lime wedges on the side for squeezing over.

## FRESH TALK

Describe each family member at the table with three words.

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