



Turkey Enchiladas

with a Lime Radish Salad

Quick

30 Minutes



Minced Turkey



Garlic Puree



Onion, sliced



Cilantro



Mexican Seasoning



Radishes



Crushed Tomatoes



Flour Tortillas, 6-inch



Chicken Broth Concentrate



Mozzarella Cheese, shredded



Jalapeño



Lime

HELLO MINCED TURKEY

Using this delicious protein is a great way to lower saturated fats in a dinner!

Start here

- Before starting, preheat your broiler to low.
- Wash and dry all produce.

Bust Out

Measuring spoons, slotted spoon, 2 small bowls, measuring cups, large non-stick pan, 8x8-inch baking dish

Ingredients

	2 Person	4 Person
Minced Turkey	250 g	500 g
Garlic Puree	1 tbsp	2 tbsp
Onion, sliced	113 g	227 g
Cilantro	7 g	14 g
Mexican Seasoning	2 tbsp	4 tbsp
Radishes	3	6
Crushed Tomatoes	370 ml	740 ml
Flour Tortillas, 6-inch	6	12
Chicken Broth Concentrate	1	2
Mozzarella Cheese, shredded	¾ cup	1 ½ cup
Jalapeño 🌶️	1	2
Lime	1	2
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F.

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

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

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Prep

Roughly chop the **cilantro**. Juice **half the lime** (1 lime for 4 ppl), then cut the **remaining lime** into wedges. Core, then cut the **jalapeño** into ⅛-inch slices. (**NOTE:** We suggest using gloves when prepping jalapeño!) Reserve **½ cup crushed tomato** (dbl for 4 ppl) in a small bowl and set aside.



Make salad

While **sauce** simmers, cut **radishes** into ⅛-inch thin rounds, then cut rounds into ⅛-inch matchsticks. In another small bowl, combine **radishes, cilantro, lime juice** and **1 tbsp oil** (dbl for 4 ppl). Season with **salt** and **pepper**. Set aside. Grease an 8x8-inch baking dish with **1 tbsp oil**. (**NOTE:** Use a 9x13-inch baking dish and 2 tbsp oil for 4 ppl.)



Cook turkey

Heat a large non-stick pan over medium heat. When the pan is hot, add **1 tbsp oil** (dbl for 4 ppl), then the **onions, garlic puree** and **jalapeño**. Cook, stirring occasionally, until the **jalapeño** softens, 4-5 min. Add the **turkey** and **Mexican Seasoning**. Cook, breaking up the **turkey**, until no pink remains, 4-5 min.**



Assemble and broil enchiladas

When **sauce** is slightly reduced, using a slotted spoon, divide **turkey mixture** between **tortillas**. Roll each up to close and place, seam-side down, in the baking dish. Spoon over **reserved crushed tomatoes** and any **remaining sauce** from the pan. Sprinkle the **cheese** over top. Broil in the **middle** of the oven until **cheese** melts, 2-4 min. (**TIP:** Keep an eye on them so they don't burn!)



Simmer sauce

Add the **remaining crushed tomatoes** from the can, **broth concentrate** and **½ cup water** (dbl for 4 ppl) to the **turkey mixture**. Stir to combine. Simmer until the **sauce** is slightly reduced, 5-6 min.



Finish and serve

Divide the **enchiladas** between plates and spoon over the **lime radish salad**. Squeeze over a **lime wedge**, if desired.

Dinner Solved!