



SKILLET TURKEY ENCHILADAS

with a Lime Radish Salad



HELLO
MEXICAN SPICE BLEND
 A mix of mild spices and fragrant oregano

PREP: 10 MIN | TOTAL: 40 MIN | CALORIES: 690



Yellow Onion



Cilantro



Flour Tortillas
(Contains: Wheat)



Chipotle Powder



Mexican Spice Blend



Mozzarella Cheese
(Contains: Milk)



Radishes



Poblano Pepper



Garlic



Cream Cheese
(Contains: Milk)



Ground Turkey



Crushed Tomatoes



Lime



Spring Mixed Greens

START STRONG

Poblano peppers sometimes have a bit of heat to them, so keep this in mind as you're adding your spices. Taste along the way to make sure nothing's too spicy.

BUST OUT

- Large pan
- Small pan
- Large bowl
- Oil (2 tsp | 4 tsp)
- Olive oil (1 tsp | 1 tsp)
- Sugar (½ tsp | 1 tsp)

INGREDIENTS

Ingredient 2-person | 4-person

• Yellow Onion	1 1
• Poblano Pepper	1 2
• Cilantro	¼ oz ½ oz
• Garlic	2 Cloves 4 Cloves
• Cream Cheese	1 oz 2 oz
• Flour Tortillas	4 8
• Ground Turkey	10 oz 20 oz
• Chipotle Powder	1 tsp 2 tsp
• Mexican Spice Blend	1 TBSP 2 TBSP
• Crushed Tomatoes	1 Box 2 Boxes
• Mozzarella Cheese	½ Cup 1 Cup
• Radishes	3 3
• Lime	1 1
• Spring Mixed Greens	2 oz 2 oz

HELLO WINE

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1 PREHEAT AND PREP

Wash and dry all produce. Preheat broiler to high or oven to 500 degrees. Halve, peel and thinly slice **onion**. Core and seed **poblano pepper**, then thinly slice. Roughly chop **cilantro**. Mince or grate **garlic**.



4 MAKE SAUCE

Heat a drizzle of **oil** in a small pan over medium heat. Add **garlic** and cook, tossing, until fragrant, about 30 seconds. Add **Mexican spice blend** and cook, tossing, until you can really smell the spices, another 30 seconds. Stir in **crushed tomatoes, cilantro**, and ½ **tsp sugar**. Season with **salt** and **pepper**. Remove from heat.



2 COOK VEGGIES AND PREP TORTILLAS

Heat a drizzle of **oil** in a large pan over medium-high heat (use an ovenproof pan if you have one). Add **onion** and **poblano pepper**. Cook, tossing, until charred in spots, 7-8 minutes. Meanwhile, spread a thin layer of **cream cheese** on one side of each **tortilla**.



5 BROIL ENCHILADAS

Divide **turkey mixture** between tortillas, placing on sides spread with cream cheese. Roll up tortillas and place seam-side down in pan used for cooking for turkey. (**TIP:** If your pan is not ovenproof, place enchiladas in a small baking dish.) Top with enough sauce to generously coat (you may not use all). Sprinkle with **mozzarella**. Broil (or bake) until sauce is bubbly and cheese melts, 3-4 minutes.



3 COOK TURKEY

Add **turkey** to pan, breaking up meat into pieces. Cook until no longer pink, 4-5 minutes. Season to taste with **salt, pepper**, and **chipotle powder** (careful, it's spicy—we recommend starting with a pinch and adding more as desired). Remove from heat.



6 MAKE SALAD AND PLATE

Thinly slice **radishes**. Halve **lime**. In a large bowl, toss **radishes, spring mixed greens**, a drizzle of **olive oil**, a squeeze of **lime**, and a pinch of **salt** and **pepper**. Divide **enchiladas** between plates and serve with **salad** to the side.

ON A ROLL!

This enchilada technique works perfectly with any fillings that fit your fancy.



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