



Turkey Taco Pizzas

with Lime Crema

30 Minutes



Ground Turkey



Marinara Sauce



Green Onion



Mexican Seasoning



Flatbread



Roma Tomato



Mozzarella Cheese,
shredded



Sour Cream



Lime



Spring Mix

HELLO MEXICAN SEASONING

Smoky, sweet and spicy combined for the perfect Tex-Mex flavour!

Start here

- Before starting, preheat the broiler to high.
- Wash and dry all produce.

Bust out

Baking sheet, measuring spoons, zester, aluminum foil, large bowl, small bowl, whisk, large non-stick pan

Ingredients

	2 Person	4 Person
Ground Turkey	250 g	500 g
Marinara Sauce	½ cup	1 cup
Green Onion	2	2
Mexican Seasoning	2 tbsp	4 tbsp
Flatbread	2	4
Roma Tomato	160 g	320 g
Mozzarella Cheese, shredded	¾ cup	1 ½ cups
Sour Cream	3 tbsp	6 tbsp
Lime	1	2
Spring Mix	56 g	113 g
Sugar*	½ tsp	1 tsp
Oil*		
Salt and Pepper*		

* Pantry items

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

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.

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Prep

- Thinly slice **green onions**.
- Cut **tomatoes** into ½-inch pieces.
- Zest, then juice **half the lime**. Cut **remaining lime** into wedges.



Assemble and broil pizzas

- Evenly spread **marinara sauce** across **flatbreads**.
- Top with **turkey mixture**, then sprinkle with **cheese**.
- Broil in the **middle** of the oven until **cheese** melts, 3-4 min. (**NOTE:** For 4 ppl, broil one sheet at a time.) (**TIP:** Keep an eye on pizzas so they don't burn!)



Toast flatbreads

- Arrange **flatbreads** on a foil-lined baking sheet. (**NOTE:** For 4 ppl, use 2 foil-lined baking sheets.)
- Broil **flatbreads** in the **middle** of the oven until softened, 1-2 min per side. (**NOTE:** For 4 ppl, broil one sheet at a time.) (**TIP:** Keep an eye on flatbreads they don't burn!)



Make lime crema and dressing

- Meanwhile, add **sour cream**, **lime zest** and **1 tbsp water** (dbl for 4 ppl) to a small bowl. Season with **salt** and **pepper**, then stir to combine. Set aside.
- Whisk together **lime juice**, **1 tbsp oil** and **½ tsp sugar** (dbl both for 4 ppl) in a large bowl.



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**, **Mexican Seasoning** and **half the green onions**. Cook, breaking up **turkey** into smaller pieces, until no pink remains, 5-6 min. ****** Season with **salt** and **pepper**.
- Remove the pan from heat.



Finish and serve

- Add **spring mix** and **tomatoes** to the large bowl with **dressing**, then toss to combine.
- Cut **turkey taco pizzas** into pieces, then divide between plates.
- Dollop **lime crema** over top and sprinkle with **remaining green onions**.
- Squeeze a **lime wedge** over top, if desired.
- Serve **salad** on the side.

Dinner Solved!