



SuperQuick Turkey Tacos

with Corn and Guacamole

15-Minute Dinner 15 Minutes

Customized Protein

+ Add

Swap

or

x2 Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](https://www.hellofresh.ca)



Ground Beef
250 g | 500 g



Beyond Meat®
2 | 4



Ground Turkey
250 g | 500 g



Flour Tortillas
6 | 12



Coleslaw Cabbage Mix
170 g | 340 g



Corn Kernels
113 g | 227 g



Yellow Onion, chopped
56 g | 113 g



Lime
1 | 2



Guacamole
3 tbsp | 6 tbsp



Chipotle Sauce
2 tbsp | 4 tbsp



Tex-Mex Paste
1 tbsp | 2 tbsp



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.

Ingredient quantities **56 g** | **113 g**
2-serving 4-serving

Pantry items | Oil, sugar, salt, pepper

Cooking utensils | Large bowl, large non-stick pan, measuring spoons, paper towels, small bowl, zester

1



Cook turkey and veggies

Swap | **Ground Beef**

Swap | **Beyond Meat®**

- Before starting, wash and dry all produce.
- Heat a large non-stick pan over medium-high.
- When hot, add **1 tbsp** (2 tbsp) **oil** to the pan, then **turkey, corn** and **onions**. Cook for 5-6 min, breaking up **turkey** into smaller pieces, until no pink remains.** Season with **salt** and **pepper**.
- Add **Tex-Mex paste** and **3 tbsp** (6 tbsp) **water**. Cook for 30 sec, stirring occasionally, until water evaporates. Remove from heat, then stir in **chipotle sauce**.

2



Make slaw

- Meanwhile, zest and juice **lime**.
- To a large bowl, add **coleslaw cabbage mix, lime zest, ½ tsp** (1 tsp) **sugar, ½ tbsp** (1 tbsp) **lime juice** and **1 tbsp** (2 tbsp) **oil**. Season with **salt** and **pepper**, then toss to combine.

3



Heat tortillas and serve

- Just before serving, wrap **tortillas** in paper towels.
- Microwave for 30 sec, until **tortillas** are warm and flexible. (**TIP:** You can skip this step if you don't want to warm the tortillas!)

4



Finish and serve

- In a small bowl, combine **guacamole** and **½ tbsp** (1 tbsp) **lime juice**.
- Divide **tortillas** between plates, then top with **coleslaw** and **turkey filling**.
- Dollop **guacamole** on top.

Measurements within steps **1 tbsp** (2 tbsp) **oil**
2-serving 4-serving Ingredient

For 6 servings

If you ordered 6 servings, triple the amounts in the 2-serving recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

1 | Cook beef and veggies

Swap | **Ground Beef**

If you've opted to get **beef**, omit oil, then add **beef, corn** and **onions** to the dry pan. Cook **beef** in the same way the recipe instructs you to cook the **turkey**.** Remove and discard excess fat, if desired.

1 | Cook Beyond Meat® and veggies

Swap | **Beyond Meat®**

If you've opted to get **Beyond Meat®**, cook for 5-6 min, in the same way as the **turkey**, breaking up **patties** into smaller pieces, until crispy.**

** Cook to a minimum internal temperature of 165°F, as size may vary.