



Fully Loaded Southwestern Turkey Tacos

with DIY Guacamole and Tomato Salsa

30 Minutes



Ground Turkey



Flour Tortillas, 6-inch



Southwest
Spice Blend



Onion, chopped



Garlic



Avocado



Roma Tomato



Monterey Jack
Cheese, shredded



Butternut Squash,
cubes



Sour Cream



Green Bell Pepper



Lime



Cilantro

HELLO ROASTED SQUASH

The Southwestern spiced squash adds a creamy sweet texture to these fully loaded tacos!

Start here

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.

Bust Out

Baking sheet, 2 medium bowls, measuring spoons, parchment paper, whisk, large non-stick pan

Ingredients

	2 Person	4 Person
Ground Turkey	250 g	500 g
Flour Tortillas, 6-inch	6	12
Southwest Spice Blend	1 tbsp	2 tbsp
Onion, chopped	56 g	113 g
Garlic	9 g	18 g
Avocado	1	2
Roma Tomato	160 g	320 g
Monterey Jack Cheese, shredded	½ cup	1 cup
Butternut Squash, cubes	170 g	340 g
Sour Cream	3 tbsp	6 tbsp
Green Bell Pepper	200 g	400 g
Lime	1	1
Cilantro	7 g	14 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 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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1



Roast veggies

Core, then cut the **pepper** into ½-inch pieces. Add **peppers, squash, half the Southwest Spice Blend** and **1 tbsp oil** (dbl for 4 ppl) to a parchment-lined baking sheet. Season with **salt and pepper**, then toss to coat. Roast in the **middle** of the oven, stirring halfway through, until tender, 15-16 min.

2



Prep

While the **squash** and **peppers** roast, cut the **tomatoes** into ¼-inch pieces. Juice the **lime**. Peel, pit, then cut **avocado** into ½-inch pieces. Roughly chop the **cilantro**. Peel, then mince or grate the **garlic**.

3



Cook turkey

Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **onions** and **turkey**. Cook, breaking up **turkey** into smaller pieces, until golden-brown, 4-5 min. ** Season with **salt** and **pepper**. Add the **garlic** and **remaining Southwest Spice Blend**. Cook, stirring often, until fragrant, 1 min. Remove from heat.

4



Make salsa

Whisk together the **half the lime juice, ½ tsp sugar** and **1 tbsp oil** (dbl both for 4 ppl) in a medium bowl. Add the **tomatoes** and **half the cilantro**. Toss to combine. Season with **salt and pepper**.

5



Make guacamole

Mash the **avocado** with a fork in another medium bowl. Add the **remaining lime juice** and **cilantro**. Season with **salt and pepper**. Stir to combine.

6



Finish and serve

Divide the **tortillas** between plates, then top with the **turkey, roasted veggies, cheese** and **salsa**. Dollop **sour cream** and **guacamole** over top.

Dinner Solved!