



Skillet Turkey Enchiladas

with Lime Cucumber-Tomato Salad

FAMILY 35 Minutes



Minced Turkey



Garlic



Onion, sliced



Cilantro



Mexican Seasoning



Roma Tomato



Mini Cucumber



Diced Tomatoes



Flour Tortillas



Chicken Broth Concentrate



Mozzarella Cheese, shredded



Carrot



Lime

HELLO MINCED TURKEY

Subbing this delicious protein for ground beef is a great way to make this dinner healthier!

Start Strong

Before starting, preheat your broiler to high and wash and dry all produce.

Bust Out

Garlic Press, Measuring Cups, Small Bowl, Box Grater, 9x13-Inch Baking Dish, Medium Bowl, Large Non-Stick Pan

Ingredients

	4 Person
Minced Turkey	500 g
Garlic	12 g
Onion, sliced	227 g
Cilantro	14 g
Mexican Seasoning	¼ cup
Roma Tomato	160 g
Mini Cucumber	132 g
Diced Tomatoes	1 can
Flour Tortillas	12
Chicken Broth Concentrate	2
Mozzarella Cheese, shredded	1 cup
Carrot	340 g
Lime	2
Oil*	
Salt and Pepper*	

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F, as size may vary.

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. PREP

Roughly chop **cilantro**. Peel, then mince or grate **garlic**. Juice **one lime**, then cut **remaining lime** into wedges. Coarsely grate **carrot** using a box grater. Reserve **1 cup diced tomatoes** from the can into a small bowl. Set aside. (**NOTE:** We will use reserved diced tomatoes in Step 5!)



4. MAKE SALAD

While **sauce** simmers, cut **cucumbers** into ½-inch thick half moons. Cut **roma tomatoes** into ¼-inch pieces. Toss together **roma tomatoes, cucumber, cilantro, 1 tbsp lime juice** and **1 tbsp oil** in a large bowl. Season with **salt** and **pepper**. Set aside. Spray or wipe a 9x13-inch baking dish with **1-2 tbsp oil**.



2. COOK TURKEY

Heat a large non-stick pan over medium heat. When hot, add **1 tbsp oil**, then **onions, garlic** and **carrots**. Cook, stirring occasionally, until **onions** soften, 2-3 min. Add **turkey** and **Mexican seasoning**. Cook, breaking up **turkey**, until no pink remains, 4-5 min. **



5. BROIL ENCHILADAS

When **sauce** is slightly reduced, use a slotted spoon to divide **turkey mixture** between **tortillas**. Carefully roll **each tortilla** up to close and place, seam-side down, in the prepared dish. Spoon over **reserved diced tomatoes** from the small bowl and any **remaining sauce** from the pan. Sprinkle over **cheese**. Broil **enchiladas**, in **middle** of oven, until **cheese** melts, 2-4 min.



3. SIMMER SAUCE

Add **diced tomatoes** from the can (**NOTE:** don't use the reserved diced tomatoes), **broth concentrates** and **½ cup water** to the **turkey mixture**. Stir together. Simmer, stirring occasionally, until **sauce** is slightly reduced, 5-6 min.



6. FINISH AND SERVE

Divide **enchiladas** and **lime cucumber-tomato salad** between plates. Squeeze over a **lime wedge**, if desired.

Dinner Solved!