

HELLO Smart Turkey Crunch Salad

with Peanuts and Edamame

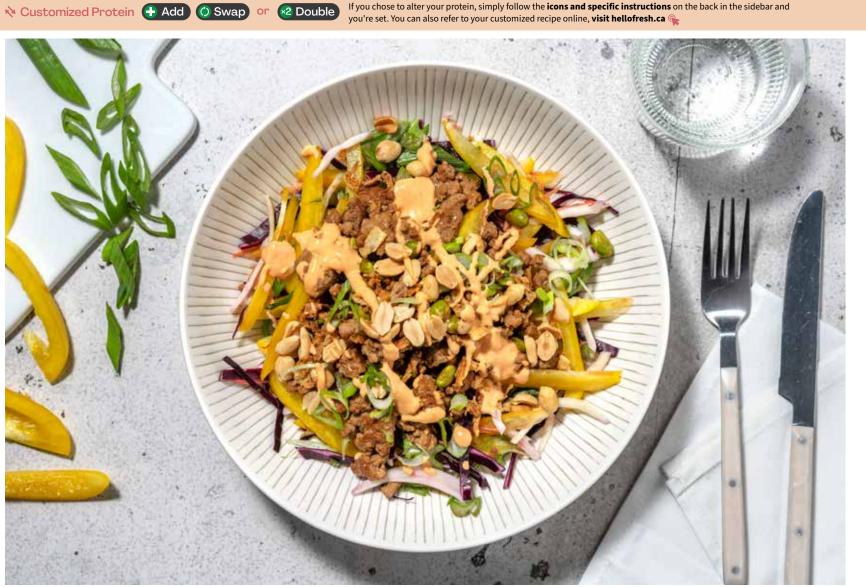
Smart Meal

20 Minutes





Ground Pork 250 g | 500 g





Ground Turkey

250 g | 500 g







Pepper 1 | 2



28 g | 56 g



Rice Vinegar



1 tbsp | 2 tbsp

Mirin Blend 4 tbsp | 8 tbsp



Edamame



56 g | 113 g





Peanuts, Chopped 28 g | 56 g



Green Onion 1 | 2

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 🗗 is 🕰 restaurable lifts 🗠 Ingredients are packaged in a facility that also handles egg 🗗 is 🛣 restaurable lifts 🛣 restaurable lifts but also handles egg restaurable egg restaurable lifts but also handles egg restaurable lifts but also han Cooking utensils | Measuring spoons, large bowl, whisk, large non-stick pan



Prep

- Before starting, wash and dry all produce.
- Core, then thinly slice **pepper**.
- Thinly slice green onion.



Make slaw

- Add vinegar and 1 tsp (2 tsp) oil to a large bowl. Season with salt and pepper, then whisk to combine.
- Add peppers, coleslaw cabbage mix and half the green onions, then toss to coat.



Cook turkey

Swap | Ground Pork

🔘 Swap | Beyond Meat®

- Heat a large non-stick pan over medium-high heat.
- When the pan is hot, add **1 tsp** (2 tsp) **oil**, then **turkey**.
- Cook, breaking up **turkey** into smaller pieces, until no pink remains, 4-5 min.**

3 | Cook Beyond Meat®

Swap | Ground Pork

If you've opted to get **pork**, cook it in the same way the recipe instructs you to cook the

Measurements

3 | Cook pork

within steps

turkey.**

Swap | Beyond Meat®

If you've opted to get **Beyond Meat**®, prepare, cook and plate it the same way as the recipe instructs you to prepare, cook and plate the **turkey**, until cooked through, 5-6 min.**

1 tbsp

(2 tbsp)

oil



Glaze turkey and edamame

- Add **edamame** and **soy sauce mirin blend** to the pan with **turkey**.
- Cook, stirring often, until sauce is absorbed,
 5-6 min. (TIP: If you prefer a lighter glaze, add water, 1-2 tbsp at a time, until your desired consistency is reached.)



Finish and serve

- Divide **slaw** between plates.
- Top with turkey and edamame.
- Drizzle with spicy mayo, then sprinkle crispy shallots, peanuts and remaining green onions over top.

