



Smart Turkey Larb-Inspired Salads

with Crispy Shallots

Smart Meal

Spicy

20-min

↗ Custom Recipe

+ Add

↻ Swap

or

*2 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)

↻ Swap



Ground Pork
250 g | 500 g

↻ Swap



Tofu
1 | 2



Ground Turkey
250 g | 500 g



Spring Mix
113 g | 227 g



Tomato
1 | 2



Radish
3 | 6



Shallot
2 | 4



Mint
7 g | 14 g



Lemongrass
1 | 2



Crispy Shallots
28 g | 56 g



Sweet Chili Sauce
2 tbsp | 4 tbsp



Rice Vinegar
2 tbsp | 4 tbsp



Fish Sauce
1 tbsp | 2 tbsp



Chili-Garlic Sauce
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.

Pantry items | Sugar, oil, salt, pepper

Cooking utensils | Measuring spoons, large bowl, large non-stick pan

1



Marinate shallots and radishes

- Wash and dry all produce.

- Peel, then cut **shallots** into 1/8-inch pieces.
- Thinly slice **radishes**.
- Cut **tomato** into 1/4-inch pieces.
- Add **half the vinegar**, **1/2 tsp** (1 tsp) **sugar** and **1 tbsp** (2 tbsp) **oil** to a large bowl. Season with **salt** and **pepper**, then stir to combine.
- Add **radishes** and **half the shallots**. Stir to combine.

2



Prep lemongrass

- Heat a large non-stick pan over medium-high heat.
- While the pan heats, cut and discard the top 1 inch of **lemongrass**, leaving **root end** intact.
- Remove outer layer, then quarter **lemongrass** lengthwise.
- Using the back of a spoon or a heavy pot, forcefully tap to bruise. Finely chop.

3



Cook turkey

Swap | Ground Pork

Swap | Tofu

- When the pan is hot, add **1 tbsp** (2 tbsp) **oil**, then **lemongrass** and **remaining shallots**.
- Cook, stirring often, until golden-brown and fragrant, 1-2 min.
- Add **turkey**. Cook, breaking up **turkey** into smaller pieces, until no pink remains, 4-5 min.**
- Add **sweet chili sauce**, **fish sauce** and **remaining vinegar**. Season with **salt** and **pepper**.
- Cook, stirring often until fragrant, 30 sec.
- Remove from heat and let cool, 3-4 min.

4



Finish prep and salad

- Pick **mint leaves** from stems, then roughly chop.
- Stir **half the mint** into **cooled turkey mixture**.
- Add **spring mix** and **tomatoes** to the bowl with **radishes** and **shallots**. Toss to combine.

5



Finish and serve

- Divide **salad** between plates.
- Top with **turkey mixture**. Drizzle **chili-garlic sauce** over top.
- Sprinkle **crispy shallots** and **remaining mint** over top.

Measurements
within steps

1 tbsp (2 tbsp) oil
2 person 4 person Ingredient

3 | Cook pork

Swap | Ground Pork

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

3 | Cook tofu

Swap | Tofu

If you've opted to get **tofu**, pat dry with paper towels, then crumble into pea-sized pieces. Cook it in the same way the recipe instructs you to cook the **pork**, until crispy, 6-7 min.

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



Issue with your meal? Scan the QR code to share your feedback.