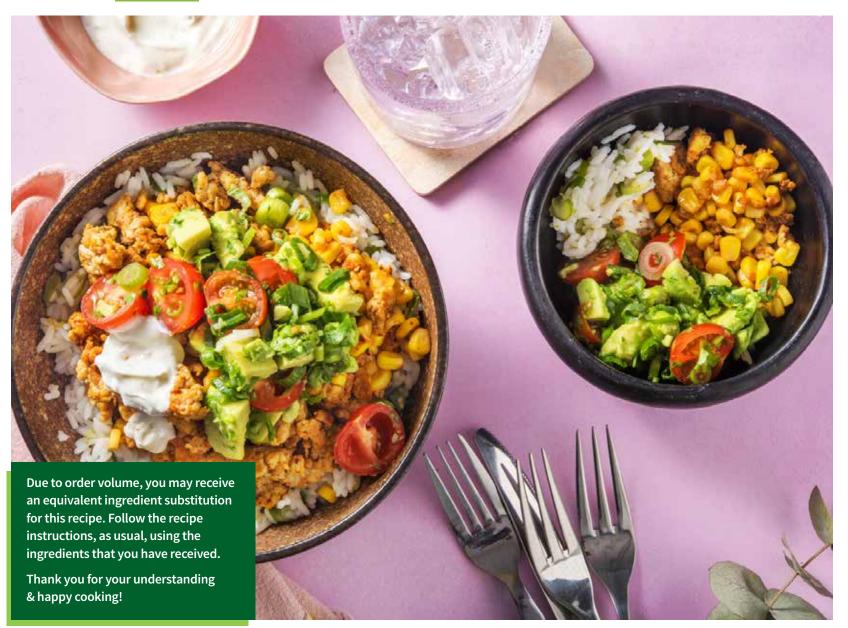


Turkey Burrito Bowl

with Avocado Pico De Gallo and Cilantro-Lime Rice

PRONTO

30 Minutes









Minced Turkey



Green Onions



Basmati Rice





Cilantro





Lime



Grape Tomatoes



Avocado



Mexican Seasoning



Corn Kernels

HELLO PICO DE GALLO

START HERE

Before starting, wash and dry all produce.

If you're lucky enough to have leftovers for the next day, tossing the chopped avocado with a bit of lime juice will keep it from oxidizing (turning brown).

Bust Out

Medium Bowl, Small Bowl, Measuring Spoons, Zester, Garlic Press, Medium Pot, Measuring Cups, Large Non-Stick Pan

Ingredients

	2 Person	4 Person
Minced Turkey	250 g	500 g
Garlic	6 g	12 g
Green Onions	2	4
Basmati Rice	¾ cup	1 ½ cup
Cilantro	7 g	14 g
Sour Cream	6 tbsp	12 tbsp
Lime	1	2
Grape Tomatoes	113 g	227 g
Avocado	1	2
Mexican Seasoning	1 tbsp	2 tbsp
Corn Kernels	113 g	227 g
Oil*		
Salt and Pepper*		

^{*} Pantry items

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

Add 1 1/4 cups water (dbl for 4 ppl) in a medium pot. Cover and bring to a boil over high heat. Meanwhile, halve tomatoes.

Zest, then juice limes. Thinly slice green onions. Finely chop cilantro. Peel, pit then cut avocados into 1/2- inch pieces. Peel, then mince or grate garlic.



2. COOK RICE

Add **rice** to the pot of **boiling water**. Reduce heat to low. Cook, still covered, until **rice** is tender and **liquid** is absorbed, 12-14 min.



3. COOK TURKEY

While **rice** cooks, heat a large non-stick pan over medium-high heat. When hot, add ½ **tbsp oil** (dbl for 4 ppl), then **turkey**. Season with **salt** and **pepper**. Cook, breaking up **turkey** into smaller pieces, until goldenbrown, 4-5 min.**



4. FINISH TURKEY

Add **corn** to the pan with the **turkey**. Cook, stirring occasionally, until golden-brown, 2-3 min. Reduce heat to medium. Stir in **Mexican seasoning**, **garlic** and **2 tbsp water** (dbl for 4 ppl). Cook, stirring often, until fragrant, 1-2 min.



5. MAKE CONDIMENTS

Stir together sour cream, half the lime juice and half the lime zest in a small bowl. (NOTE: This is your lime crema!) Add tomatoes, avocado, half the green onions, half the cilantro and remaining lime juice to a medium bowl. Season with salt and pepper. Toss together. (NOTE: This is your pico de gallo!)



6. FINISH AND SERVE

When **rice** is done, fluff with a fork and stir in **remaining green onions**, **remaining lime zest** and **remaining cilantro**. Season with **salt**. Divide **rice** between bowls and top with **turkey mixture** and **pico de gallo**. Dollop with **lime crema**.

Dinner Solved!

^{**} Cook to a minimum internal temperature of 74°C/165°F.