



# Turkey Burrito Bowl

with Avocado Pico De Gallo and Cilantro-Lime Rice

Quick

30 Minutes



Minced Turkey



Garlic Puree



Green Onions



Basmati Rice



Cilantro



Sour Cream



Lime



Baby Tomatoes



Avocado



Mexican Seasoning



Canned Corn

## HELLO PICO DE GALLO

*Homemade avocado pico de gallo takes this Mexican dish to new heights*

## Start here

Before starting, wash and dry all produce.

## Bust Out

Medium bowl, measuring spoons, paper towels, zester, medium pot, small bowl, measuring cups, large non-stick pan

## Ingredients

	2 Person	4 Person
Minced Turkey	250 g	500 g
Garlic Puree	1 tbsp	2 tbsp
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
Baby Tomatoes	113 g	227 g
Avocado	1	2
Mexican Seasoning	1 tbsp	2 tbsp
Canned Corn	113 g	227 g
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.*

## Contact

Share your photos #HelloFreshLife  
Call or email us | (855) 272-7002  
hello@hellofresh.ca  
HelloFresh.ca



## Prep

Add **1 ¼ cups water** (dbl for 4 ppl) to a medium pot. Cover and bring to a boil over high heat. While the **water** comes to a boil, halve **tomatoes**. Zest, then juice **lime**. Thinly slice **green onions**. Finely chop **cilantro**. Peel, pit, then cut **avocado** into ½-inch pieces. Drain and rinse **corn**, then pat dry with paper towels.



## Finish turkey

Add **half the corn** (use all for 4 ppl) to the pan with the **turkey**. Cook, stirring occasionally, until **corn** is golden-brown, 4-5 min. Reduce heat to medium. Stir in **Mexican Seasoning**, **garlic puree** and **2 tbsp water** (dbl for 4 ppl). Cook, stirring often, until fragrant, 1-2 min.



## 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.



## Make condiments

Combine **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 to combine. (**NOTE:** This is your pico de gallo!)



## 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 golden-brown and cooked through, 4-5 min.\*\*



## Finish and serve

Fluff **rice** with a fork, then 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!