



Turkey Burrito Bowls

with Avocado Pico De Gallo and Cilantro-Lime Rice

Quick

25 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-inspired dish to new heights!

Start here

Before starting, wash and dry all produce.

Bust out

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

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 cups
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	½ can	1 can
Oil*		
Salt and Pepper*		

* Pantry items

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

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.

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Prep

Add **1 ¼ cups water** and **¼ tsp salt** (dbl both 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 **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. Remove the pot from heat. Set aside, still covered.



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, avocados, 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**. Cook, breaking up **turkey** into smaller pieces, until no pink remains, 4-5 min. ****** Season with **salt** and **pepper**.



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!