



Turkey Burrito Bowls

with Pico De Gallo and Cilantro-Lime Rice

Quick

25 Minutes



Ground Turkey



Garlic Puree



Green Onion



Basmati Rice



Baby Tomatoes



Lime



Cilantro



Canned Corn



Sour Cream



Guacamole



Mexican Seasoning

HELLO MEXICAN SEASONING

Smoky, sweet and spicy combined for the perfect Tex-Mex flavour!

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
Ground Turkey	250 g	500 g
Garlic Puree	1 tbsp	2 tbsp
Green Onion	2	4
Basmati Rice	¾ cup	1 ½ cups
Baby Tomatoes	113 g	227 g
Lime	1	2
Cilantro	7 g	14 g
Canned Corn	½ can	1 can
Sour Cream	6 tbsp	12 tbsp
Guacamole	3 tbsp	6 tbsp
Mexican Seasoning	2 tbsp	4 tbsp
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.

Contact

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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.
- Meanwhile, quarter **tomatoes**.
- Zest, then juice **lime**.
- Thinly slice **green onions**.
- Finely chop **cilantro**.
- 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 **3 tbsp water** (dbl for 4 ppl). Cook, stirring often, until fragrant, 1-2 min.



Cook rice

- Add **rice** to the **boiling water**, then reduce heat to low.
- Cover and cook 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**, **half the green onions**, **half the cilantro** and **remaining lime juice** to a medium bowl. Season with **salt** and **pepper**, then toss to combine. (**NOTE:** This is your pico de gallo.)



Cook turkey

- Meanwhile, 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 add **remaining green onions**, **remaining lime zest** and **remaining cilantro**. Season with **salt**, then stir to combine.
- Divide **rice** between bowls, then top with **turkey mixture** and **pico de gallo**.
- Dollop **lime crema** and **guacamole** over top.

Dinner Solved!