



# Turkey Taco Pizza

## with Creamy Chopped Salad

**PRONTO** 30 Minutes



Ground Turkey



Marinara Sauce



Green Onions



Mexican Seasoning



Naan Bread



Cherry Tomatoes



Cheddar Cheese, shredded



Sour Cream



Lime



Spring Mix

Due to order volume, you may receive an ingredient substitute from the same family for this recipe. Follow the recipe instructions, as usual, using the ingredients that you have received.

Thank you for your understanding!  
Happy cooking!

### HELLO MEXICAN SEASONING

*Our Mexican seasoning is a combination of smoky, sweet, salty and spicy!*

## START HERE

- Before starting, preheat your broiler to high.
- Wash and dry all produce.

### Bust Out

Large Bowl, Baking Sheet, Large Non-Stick Pan, Whisk, Slotted Spoon, Zester, Measuring Spoons, Small Bowl

### Ingredients

	2 Person	4 Person
Ground Turkey	250 g	500 g
Marinara Sauce	½ cup	1 cup
Green Onions	2	2
Mexican Seasoning	1 tbsp	2 tbsp
Naan Bread	2	4
Cherry Tomatoes	113 g	113 g
Cheddar Cheese, shredded	½ cup	1 cup
Sour Cream	3 tbsp	6 tbsp
Lime	1	1
Spring Mix	56 g	113 g
Sugar*	½ tsp	1 tsp
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.*

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### 1. PREP & TOAST NAAN

Thinly slice **green onions**. Halve **tomatoes**. Zest and juice **half the lime** (1 lime for 4 ppl). Cut any **remaining lime** into wedges. Arrange **naan** on a baking sheet. (**NOTE:** Use 2 baking sheets for 4 ppl.) Broil in **middle** of oven, until golden-brown, 1-2 min per side. (**TIP:** Keep your eye on them so they don't burn!) Set aside.



### 4. BROIL PIZZAS

Broil **assembled pizzas** in **middle** of oven, until **toppings** are warmed through, 3-4 min. (**NOTE:** For 4 ppl, broil 2 pizzas at a time in 2 batches.)



### 2. COOK TURKEY

Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **turkey**, **Mexican seasoning** and **half the green onions**. Season with **salt** and **pepper**. Cook, breaking up **turkey** into smaller pieces, until golden-brown, 5-6 min.\*\*



### 5. MAKE CREMA & SALAD

While **pizzas** broil, combine **sour cream** and **lime zest** in a small bowl. Season with **salt** and **pepper**. Whisk together **lime juice**, **1 tbsp oil** and **½ tsp sugar** (dbl both for 4 ppl) in a large bowl. Toss **spring mix** and **tomatoes** with **dressing**. Set aside.



### 3. ASSEMBLE PIZZAS

Spread **marinara sauce** across **toasted naan**. Using a slotted spoon, top **naan** with **ground turkey mixture** and sprinkle over **cheese**.



### 6. FINISH AND SERVE

Cut **taco pizzas** into pieces and divide between plates. Sprinkle over **remaining green onions** and dollop with **crema**. Serve **salad** alongside. Squeeze over a **lime wedge**, if desired.

## Dinner Solved!