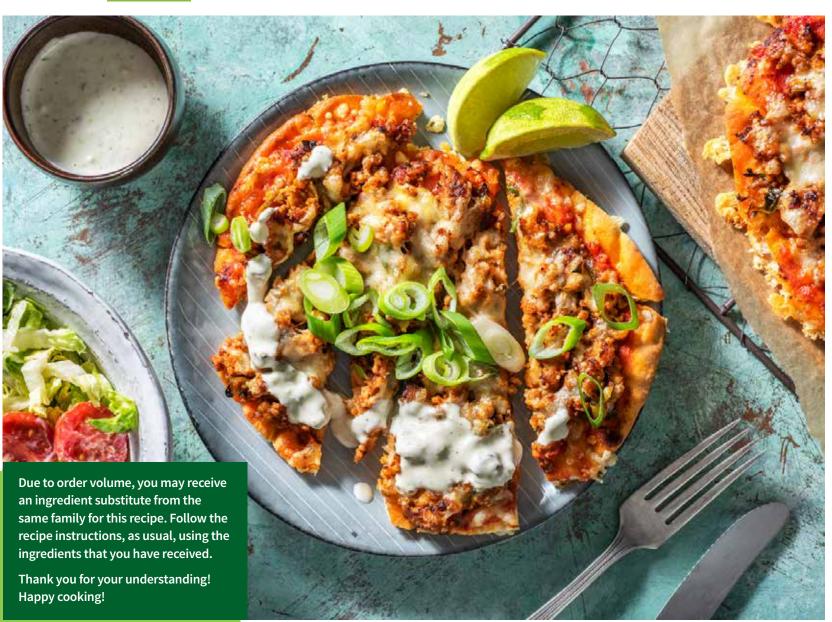


Turkey Taco Pizza

with Creamy Chopped Salad

PRONTO

30 Minutes







Ground Turkey







Green Onions

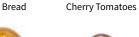


Mexican Seasoning





Naan Bread





Cheddar Cheese, shredded



Lime



Spring Mix

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

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	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

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.



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.



2. COOK TURKEY

Heat a large non-stick pan over mediumhigh 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.**



3. ASSEMBLE PIZZAS

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



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.)



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.



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!

Contact

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