



# Turkey Taco Pizza

with Chopped Salad

30 Minutes



Ground Turkey



Marinara Sauce



Green Onions



Mexican Seasoning



Pizza Dough



Baby Tomatoes



Cheddar Cheese,  
shredded



Sour Cream



Lime



Spring Mix



All-Purpose Flour

HELLO MEXICAN SEASONING

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

## Start here

- Before starting, remove pizza dough from fridge and rest in a warm spot for 20 minutes.
- Preheat the oven to 475°F.
- Wash and dry all the produce.

## Bust Out

Baking sheet, slotted spoon, zester, large bowl, small bowl, whisk, large non-stick pan

## 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
Pizza Dough	340 g	680 g
Baby Tomatoes	113 g	227 g
Cheddar Cheese, shredded	½ cup	1 cup
Sour Cream	3 tbsp	6 tbsp
Lime	1	1
Spring Mix	56 g	113 g
All-Purpose Flour	2 tbsp	4 tbsp
Sugar*	½ tsp	1 tsp
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook to a minimum internal temperature of 74°C/165°F, as size may vary

## 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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## Prep dough

Sprinkle both sides of the **dough** with **flour**. Divide the **dough** into **two equal pieces** (4 pieces for 4 ppl) and stretch **each piece** into a rough oval shape on a baking sheet. (**NOTE:** Use 2 baking sheets for 4 ppl). Let the **dough** rest in a warm place for 8-10 min.



## Assemble and bake pizzas

With floured hands, stretch **dough** again into large oval shapes. (**NOTE:** The dough should now hold its shape.) Spread **marinara sauce** over **dough**. Using a slotted spoon, top **pizza** with **ground turkey mixture** and sprinkle with **cheese**. Bake **pizzas** in the **middle** of the oven, until golden-brown and crisp, 14-18 min. (**NOTE:** For 4 ppl, bake pizzas in the middle and top of the oven, rotating sheets halfway through cooking.)



## Prep

While the **dough** rests, thinly slice **green onions**. Halve **tomatoes**. Zest, then juice **half the lime** (whole lime for 4 ppl). Cut any **remaining lime** into wedges.



## Make crema and dressing

While **pizzas** bake, 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. Set aside.



## 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**. Cook, breaking up **turkey** into smaller pieces, until no pink remains, 5-6 min. **\*\*** Season with **salt** and **pepper**. Remove pan from heat.



## Finish and serve

Add **spring mix** and **tomatoes** to the large bowl with **dressing**, then toss to coat. Cut **turkey taco pizzas** into slices and divide between plates. Sprinkle with **remaining green onions** and dollop with **crema**. Squeeze over a **lime wedge**, if desired. Serve **salad** on the side.

## Dinner Solved!