

Turkey Taco Pizzas

with Lime Crema

30 Minutes









Green Onions







Flatbread



Roma Tomato



Mozzarella Cheese, shredded



Lime



Spring Mix

Sour Cream

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Bust out

Baking sheet, measuring spoons, zester, aluminum foil, large bowl, small bowl, whisk, large non-stick pan

Ingredients

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	2 Person	4 Person
Minced Turkey	250 g	500 g
Marinara Sauce	½ cup	1 cup
Green Onions	2	2
Mexican Seasoning	2 tbsp	4 tbsp
Flatbread	2	4
Roma Tomato	160 g	320 g
Mozzarella Cheese, shredded	¾ cup	1 ½ cups
Sour Cream	3 tbsp	6 tbsp
Lime	1	1
Spring Mix	56 g	113 g
Sugar*	½ tsp	1 tsp
Oil*		
Caltan I Danis at		

Salt and Pepper*

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.



Prep

Thinly slice **green onions**. Cut **tomatoes** into ½-inch pieces. Zest, then juice **half the lime** (whole lime for 4 ppl). Cut any **remaining lime** into wedges.



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 the pan from heat.



Assemble and bake pizzas

Arrange **flatbreads** on a foil-lined baking sheet. Evenly spread **marinara sauce** across **flatbreads**. Top with **turkey mixture**, then sprinkle with **cheese**. Bake in the **middle** of the oven until **cheese** melts, 6-7 min. (NOTE: For 4 ppl, use 2 baking sheets and bake in the middle and top of the oven, rotating sheets halfway through.)



Make lime 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.



Finish and serve

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

Dinner Solved!

Contact

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^{*} Pantry items

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