



Zesty Turkey Tacos

with Guacamole

Quick

25 Minutes



Ground Turkey



White Wine Vinegar



Cilantro



Guacamole



Flour Tortillas



Shallot



Garlic, cloves



Mayonnaise



Coleslaw Cabbage Mix



Mexican Seasoning



Feta Cheese, crumbled



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HELLO FETA CHEESE

A salty, briny cheese with a crumbly texture!

Start here

Before starting, wash and dry all produce.

Bust out

Medium bowl, measuring spoons, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Ground Turkey	250 g	500 g
White Wine Vinegar	1 tbsp	2 tbsp
Cilantro	7 g	7 g
Guacamole	6 tbsp	12 tbsp
Flour Tortillas	6	12
Shallot	50 g	100 g
Garlic, cloves	1	2
Mayonnaise	2 tbsp	4 tbsp
Coleslaw Cabbage Mix	170 g	340 g
Mexican Seasoning	2 tbsp	4 tbsp
Feta Cheese, crumbled	½ cup	1 cup
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 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

- Peel, then mince or grate **garlic**.
- Peel, then mince **shallot**.
- Roughly chop **cilantro**.



Warm tortillas

- Wrap **tortillas** in paper towels.
- Microwave until **tortillas** are warm and flexible, 1 min. (**TIP:** You can skip this step if you don't want to warm the tortillas!)



Dress slaw

- Add **coleslaw cabbage mix, vinegar, mayo, half the cilantro** and **½ tsp sugar** (dbl for 4 ppl) to a medium bowl.
- Season with **salt** and **pepper**, then toss to combine. Set aside.



Finish and serve

- Divide **some slaw** between **tortillas**. Top with **turkey** and **guacamole**.
- Sprinkle **feta** and **remaining cilantro** over top.
- Serve **remaining slaw** on the side.



Cook turkey

- Heat a large non-stick pan over medium-high heat.
- When hot, add **1 tbsp oil** (dbl for 4 ppl), then **turkey, shallots, garlic** and **Mexican Seasoning**. Cook, breaking up **turkey** into smaller pieces, until golden-brown and no pink remains, 4-5 min.**
- Season with **salt** and **pepper**, to taste.

Dinner Solved!