



In your box

- ½ oz. Crispy Jalapeños
- 1 Tbsp. Taco Seasoning
- 2 oz. Shredded Oaxacan Cheese
- 6 Small Flour Tortillas
- 2 oz. Sour Cream
- 6 oz. Pepper and Onion Mix
- 2 oz. Marinara Sauce

Customize It Options

- 12 oz. Ground Turkey
- 12 oz. Impossible Burger
- 10 oz. Ground Beef
- 24 oz. Ground Turkey–Double Protein

*Contains: milk, wheat

You will need

Salt



Oven-Ready

Turkey Tinga Tacos

with sour cream and crispy jalapeños

NUTRITION per serving—Calories: 759, Carbohydrates: 57g, Fat: 36g, Protein: 47g, Sodium: 1664mg.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Prep & Cook Time

20-30 min.

Cook Within

5 days

Difficulty Level

Easy

Spice Level

Spicy



1

Assemble the Meal

- Preheat oven to 425 degrees. When ingredient appears in recipe, remove from packaging. Thoroughly rinse any fresh produce and pat dry.
- Break **turkey** into small pieces and place in provided tray.
- Top turkey with **seasoning blend** and **pepper and onion mix**, then **marinara sauce** and ¼ tsp. salt.
- If using **24 oz. turkey, ground beef, or Impossible Burger**, follow same instructions.



2

Bake the Meal

- Bake uncovered in hot oven until **turkey** reaches a minimum internal temperature of 165 degrees, 20-25 minutes.
- If using **24 oz. turkey**, follow same instructions. If using **ground beef**, bake uncovered in hot oven until meal reaches a minimum internal temperature of 160 degrees, 20-25 minutes. If using **Impossible Burger**, bake uncovered in hot oven until meal is heated through, 20-23 minutes.



3

Assemble the Tacos

- Carefully remove from oven. Break up cooked **turkey** in tray. Wrap **tortillas** in a damp paper towel and microwave until warm, 30-60 seconds.
- Place turkey and **vegetables** in tortillas. Top with **cheese, sour cream, and crispy jalapeños** (to taste). Bon appétit!