



### In your box

- 2 Green Onions
- 1 Red Bell Pepper
- 1 Roma Tomato
- 1 Zucchini
- 2 Tbsp. Taco Seasoning
- 6 fl. oz. Red Enchilada Sauce
- 1 oz. Shredded Cheddar-Jack Cheese
- 1 oz. Tortilla Strips
- 2 oz. Sour Cream

### Customize It Options

- 12 oz. Ground Turkey
- 13 oz. Boneless Skinless Chicken Breasts
- 10 oz. Steak Strips
- 12 oz. Impossible Burger
- 8 oz. Shrimp

\*Contains: milk

### You will need

- Olive Oil, Pepper
- Large Non-Stick Pan

### Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef		Ground Pork	
165°	Chicken		Ground Turkey	

Classic Meal Kit



## Turkey Burrito Skillet

with crispy tortilla strips

NUTRITION per serving—Calories: 567, Carbohydrates: 26g, Sugar: 8g, Fiber: 4g, Protein: 39g, Sodium: 1728mg, Fat: 30g, Saturated Fat: 10g  
 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  
**Medium**

## Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry
- Ingredient(s) used more than once: **green onions**

### Customize It Instructions

- If using **Impossible burger**, follow same instructions as turkey in Steps 2 and 3, breaking into smaller pieces and cooking until heated through, 5-7 minutes.
- If using **steak strips**, separate into a single layer and pat dry. Follow same instructions as turkey in Steps 2 and 3, stirring occasionally until no pink remains and steak reaches minimum internal temperature, 4-6 minutes.
- If using **shrimp**, follow same instructions as turkey in Steps 2 and 3, cooking until opaque and shrimp reaches minimum internal temperature, 2-3 minutes per side.
- If using **chicken breasts**, pat dry and cut into 1" dice. Follow same instructions as turkey in Steps 2 and 3, stirring occasionally until chicken reaches minimum internal temperature, 5-7 minutes.



### 1. Prepare the Ingredients

- Trim and thinly slice **green onions**.
- Stem, seed, remove ribs, and cut **red bell pepper** into ¾" dice.
- Core **tomato** and cut into ½" dice.
- Trim **zucchini** ends, quarter lengthwise, and cut into ¼" slices.



### 2. Start the Skillet

- Place a large non-stick pan over medium-high heat and add 2 tsp. **olive oil**.
- Add **red bell pepper**, **ground turkey**, and **seasoning blend** to hot pan. Stir occasionally until turkey is mostly browned, 4-6 minutes.



### 3. Add the Zucchini

- Add **zucchini**, half the **green onions** (reserve remaining for garnish), and a pinch of **pepper** to hot pan.
- Stir occasionally until zucchini is tender but still crisp and no pink remains on **turkey** and turkey reaches a minimum internal temperature of 165 degrees, 2-4 minutes.



### 4. Finish the Skillet

- Stir **enchilada sauce** into pan until combined and heated through, 1-2 minutes.
- Remove from burner.



### 5. Finish the Dish

- Plate dish as pictured on front of card, topping with **cheese**, **tortilla strips**, **tomato**, remaining **green onions**, and **sour cream**. Bon appétit!