



In your box

- 1 Shallot
- 1 Lime
- 5 oz. Baby Spinach
- 4 oz. Grape Tomatoes
- 3 oz. Corn Kernels
- ¼ oz. Cilantro
- 🔪 1 Tbsp. Taco Seasoning
- 🔪 1 ½ fl. oz. Chipotle Ranch Dressing
- 2 oz. Sour Cream

Customize It Options

- 12 oz. Ground Turkey
- 12 oz. Impossible Burger
- 10 oz. Antibiotic-Free Ground Beef
- 8 oz. Shrimp
- 12 oz. Diced Boneless Skinless Chicken Breasts

*Contains: milk, eggs

You will need

- Olive Oil, Salt
- 2 Mixing Bowls,
- Medium Non-Stick Pan,
- Microwave-Safe Bowl

Minimum Internal Protein Temperature

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

Classic Meal Kit



Tex-Mex Turkey Taco Salad

with corn and tomatoes

NUTRITION per serving—Calories: 518, Carbohydrates: 25g, Sugar: 8g, Fiber: 5g, Protein: 38g, Sodium: 1075mg, Fat: 28g, Saturated Fat: 9g
 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

Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry

Customize It Instructions

- If using **Impossible burger**, follow same instructions as turkey in Step 3, breaking up burger until heated through, 4-6 minutes.
- If using **ground beef**, follow same instructions as turkey in Step 3, breaking up beef until no pink remains and beef reaches minimum internal temperature, 4-6 minutes.
- If using **diced chicken**, pat dry. Follow same instructions as turkey in Step 3, stirring occasionally until chicken reaches minimum internal temperature, 5-7 minutes.
- If using **shrimp**, pat dry. Follow same instructions as turkey in Step 3, cooking undisturbed until shrimp reaches minimum internal temperature, 2-3 minutes.



1. Prepare the Ingredients

- Peel **shallot** and slice into thin rounds.
- Halve and juice **lime**.
- Place **corn** in a microwave-safe bowl and microwave until heated through, 1-2 minutes.
- Halve **tomatoes**.
- Stem **cilantro**, reserving leaves whole.



2. Pickle the Shallot

- Combine **shallot** and 2 Tbsp. **lime juice** in a mixing bowl. Set aside to pickle, at least 10 minutes, stirring occasionally to pickle evenly.
- While shallot pickles, cook turkey.



3. Cook the Turkey

- Heat 1 tsp. **olive oil** in a medium non-stick pan over medium-high heat.
- Add **ground turkey**, **seasoning blend**, and ¼ tsp. **salt** to hot pan. Stir occasionally until no pink remains and turkey reaches a minimum internal temperature of 165 degrees, 7-9 minutes.
- Remove from burner.



4. Assemble the Salad

- Toss or gently combine **spinach**, **corn**, **tomatoes** and **dressing** (to taste) in another mixing bowl.



5. Finish the Dish

- Plate dish as pictured on front of card, topping **salad** with **turkey** and garnishing with **pickled shallot** (to taste), **cilantro**, and a dollop of **sour cream**. Bon appétit!