



In your box

- ¼ oz. Cilantro
- 1 Lime
- 1 Shallot
- 1 Chayote
- 🌶️ 1 Tbsp. Taco Seasoning
- 1 oz. Shredded Mozzarella
- 2 oz. Sour Cream
- 4 Small Flour Tortillas
- 4 oz. Guacamole

Customize It Options

- 12 oz. Ground Turkey
- 12 oz. Diced Boneless Skinless Chicken Breasts

*Contains: milk, wheat

You will need

Olive Oil, Salt, Pepper, Cooking Spray
Baking Sheet, Mixing Bowl,
Medium 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 and Guacamole Tostadas

with pickled shallot, sour cream, and chayote

NUTRITION per serving—Calories: 760, Carbohydrates: 47g, Sugar: 8g, Fiber: 7g, Protein: 43g, Sodium: 1662mg, Fat: 43g, Saturated Fat: 15g
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

35-45 min.

Cook Within

5 days

Difficulty Level

Intermediate

Spice Level

Medium

Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry
- Preheat oven to **400 degrees**
- Prepare a baking sheet with foil and cooking spray
- Ingredient(s) used more than once: **cilantro, lime zest**



1. Prepare Ingredients and Pickle Shallot

- Tostadas are a delicious, but messy treat. For this recipe, they can easily be converted to tacos. Simply warm tortillas in oven for 1-2 minutes after completing steps.
- Zest and juice **lime**. Peel and halve **shallot**. Slice thinly. Place shallot, lime juice, and a pinch of **salt** in a mixing bowl. Stir until shallot is evenly coated. Set aside to pickle, at least 15 minutes.
- While shallot pickles, trim **chayote** ends, halve lengthwise, and scoop the seed out of each half. Cut halves into ½" dice. For some, chayote can cause irritation or numbness in the hands. Wash hands thoroughly after working with chayote.
- Mince **cilantro** (no need to stem).

Customize It Instructions

- If using **diced chicken**, pat dry and season all over with a pinch of **salt** and **pepper**. Follow same instructions as turkey in Step 4, stirring occasionally until chicken reaches minimum internal temperature, 5-7 minutes.



3. Cook the Chayote

- Place a medium non-stick pan over medium heat.
- Add 2 tsp. **olive oil** and **chayote** to hot pan. Stir occasionally until lightly browned and tender, 5-8 minutes.
- Stir in half the **cilantro**, 1 tsp. **lime zest** (reserve remaining of both for garnish), ¼ tsp. **salt**, and a pinch of **pepper**.
- Remove from burner. Remove chayote to a plate. Reserve pan; no need to wipe clean.



4. Cook the Turkey

- Return pan used to cook chayote to medium-high heat.
- Add 1 tsp. **olive oil** and **ground turkey** to hot pan. Stir occasionally, breaking up meat, until no pink remains and turkey reaches a minimum temperature of 165 degrees, 5-7 minutes.
- Stir in **taco seasoning** and ¼ cup **water**. Cook until water has evaporated, 2-4 minutes.
- Remove from burner.



2. Toast the Tortillas

- Poke **tortillas** with a fork all over, 10 times for each tortilla.
- Place tortillas on prepared baking sheet and lightly coat both sides with **cooking spray**. Toast in hot oven until crisp and golden brown, 5-7 minutes.
- While tortillas toast, cook chayote.



5. Finish the Dish

- Plate dish as pictured on front of card, spreading **guacamole** on **tortilla** and topping with **turkey, chayote, pickled shallot** (to taste), **cheese**, remaining **cilantro**, and **sour cream**. Garnish with remaining **lime zest** (to taste). Bon appétit!