



### In your box

- 🔪 2 oz. Chipotle Crema
- 4 oz. Shredded Mozzarella
- 1 Red Onion
- 🔪 1 Tbsp. Taco Seasoning
- 6 Small Flour Tortillas
- ¼ oz. Cilantro
- 1 Lime
- 🔪 1 Jalapeño Pepper

### Customize It Options

- 10 oz. Ground Turkey
- 12 oz. Impossible Burger
- 20 oz. Double Portion Ground Turkey
- 10 oz. USDA Choice Sliced Flank Steak

*If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.*

### You will need

- Olive Oil, Salt, Cooking Spray
- Mixing Bowl, Large Non-Stick Pan

### Minimum Internal Protein Temperature

<b>145°</b>	Steak	Pork	Lamb	Seafood
<b>160°</b>	Ground Beef	Ground Pork		
<b>165°</b>	Chicken	Ground Turkey		

Rest steak or pork after cooking, 3 minutes.

Classic Meal Kit



# Ground Turkey Quesadillas

with chipotle crema and salsa verde

NUTRITION per serving—Calories: 760, Carbohydrates: 57g, Sugar: 10g, Fiber: 5g, Protein: 47g, Sodium: 1740mg, Fat: 39g, Saturated Fat: 19g  
 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

**30-40 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
- Ingredient(s) used more than once: **onion**

### Customize It Instructions

- If using **20 oz. ground turkey**, follow same instructions as 10 oz. ground turkey, working in batches if necessary.
- If using **flank steak**, separate into a single layer and pat dry. Follow same instructions as ground turkey in Step 3, stirring occasionally until no pink remains and steak reaches minimum internal temperature, 4-6 minutes. Rest, 3 minutes.
- If using **Impossible burger**, follow same instructions as ground turkey in Step 3, breaking up burger until heated through, 4-6 minutes.



### 1. Prepare Ingredients and Make Salsa Verde

- Halve **lime**. Juice one half and quarter remaining half.
- Stem and mince **cilantro**.
- Quarter and peel **onion**. Mince one quarter. Slice remaining quarters into thin strips.
- Stem **jalapeño**, halve, seed, remove ribs, and mince. *Wash hands and cutting board after working with jalapeño.*
- In a mixing bowl, combine cilantro, jalapeño (to taste), minced onion, 1 Tbsp. **lime juice**, a pinch of **salt**, and 2 tsp. **water**. Set aside.



### 2. Start the Filling

- Place a large non-stick pan over medium heat and add 1 tsp. **olive oil**.
- Add **onion strips** to hot pan. Stir occasionally until tender and lightly browned, 6-8 minutes.
- Remove from burner. Transfer onion to a plate. Reserve pan; no need to wipe clean.



### 3. Finish the Filling

- Return pan used to cook onion to medium-high heat and spray with **cooking spray**.
- Add **ground turkey**, **seasoning blend**, and a pinch of **salt** to hot pan. Break up meat until no pink remains and turkey reaches a minimum internal temperature of 165 degrees, 7-9 minutes.
- Remove from burner. Stir in **cooked onion** until combined.



### 4. Assemble the Quesadillas

- Place tortillas on a clean work surface. Divide half the **cheese** between **tortillas**, placing on one side. Top with **filling**, then remaining cheese.
- Fold tortilla over filling and press gently so it holds in place.
- Wipe pan clean and reserve.



### 5. Cook Quesadillas and Finish Dish

- Return pan used to cook filling to medium heat and add 1 tsp. **olive oil** to hot pan. Working in batches, place two or three **quesadillas** in pan (there should be no overlap). Cook until golden brown, 2-4 minutes per side.
- Repeat with remaining quesadillas, adding 1 tsp. olive oil for each batch.
- Remove from burner.
- Plate dish as pictured on front of card, serving **salsa verde** and **crema** on side for dipping. *You may also dollop crema on quesadillas.* Squeeze **lime wedges** over quesadillas to taste. Bon appétit!