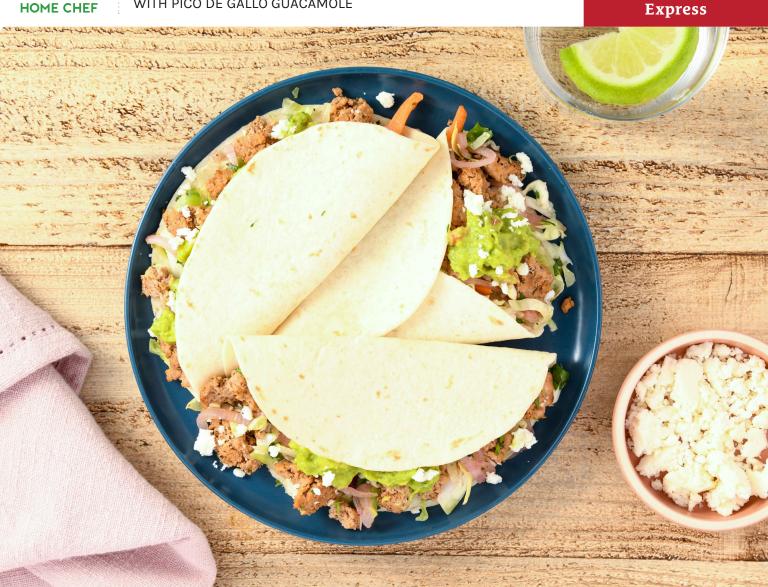


# **Chipotle Ground Turkey Tacos**

WITH PICO DE GALLO GUACAMOLE



Prep & Cook Time	Cook Within	You Wil
15 MIN	4 DAYS	Olive O Mediur
Difficulty Level EASY	Spice Level MILD	Mixing Bowl

## ll Need

Oil, Salt m Non-Stick Pan, g Bowl, Microwave-Safe

## Minimum Internal Protein Temperature

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

Rest steak or pork after cooking, 3 minutes.

## View nutritional information at www.homechef.com/20415

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

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

## **Ingredients**

1 Shallot

6 Small Flour Tortillas

4 oz. Pico de Gallo Guacamole

1 oz. Red Wine Vinegar

→ 2 tsp. Chipotle Seasoning

2 oz. Queso Fresco Crumbles

4 oz. Slaw Mix

1/2 oz. Cilantro

1 tsp. Taco Seasoning

## **Customize It Options**

10 oz. Ground Turkey

10 oz. Steak Strips

20 oz. Double Portion Ground Turkey

12 oz. Impossible Burger

8 oz. Shrimp

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

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## **Before You Cook**

All cook times are approximate based on testing.

• If using any fresh produce, thoroughly rinse and pat dry

## **Customize It Instructions**

- If using 20 oz. ground turkey, follow same instructions as 10 oz. ground turkey, working in batches if necessary. You may have filling leftover.
- If using Impossible burger, cook in a large non-stick pan with 1 tsp. olive oil over medium heat, breaking up until burger reaches a minimum internal temperature of 160 degrees, 4-6 minutes.
- If using **shrimp**, pat dry. Cook in a large non-stick pan over medium-high heat with 2 tsp. olive oil until pink and shrimp reach minimum internal temperature, 2-3 minutes per side.
- If using **steak strips**, pat dry, coarsely chop, then separate pieces. Cook in a large non-stick pan with 2 tsp. olive oil over medium-high heat, stirring occasionally until steak reaches minimum internal temperature, 4-6 minutes. Rest, 3 minutes.



## 2. Quick-Pickle the Shallots

- Peel and halve shallot. Slice thinly.
- In a microwave-safe bowl, combine shallots and vinegar. Cover with a paper towel. Microwave covered until shallots are tender, 30-60 seconds.
- Carefully remove from microwave.



## 1. Cook the Ground Turkey

- Place a medium non-stick pan over medium-high heat and add 1
- Add ground turkey, chipotle seasoning (use less if spice-averse), and taco seasoning 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.
- While ground turkey cooks, continue recipe.



## 3. Make the Slaw

- Stem cilantro, reserving whole leaves.
- In a mixing bowl, combine quick-pickled shallots, cilantro, slaw mix, a pinch of salt, and 1 Tbsp. olive oil. Set aside.



## 4. Warm Tortillas and Finish Dish

- Wrap tortillas in a damp paper towel and microwave until warm, 30-60 seconds.
- Plate dish as pictured on front of card, filling tortillas with ground turkey, slaw, guacamole, and cheese. Bon appétit!

