



Chipotle Ground Turkey Tacos

WITH PICO DE GALLO GUACAMOLE

Express



Prep & Cook Time

15 MIN

Cook Within

4 DAYS

Difficulty Level

EASY

Spice Level

MILD

You Will Need

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

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
½ oz. Cilantro

Customize It Options

10 oz. Ground Turkey
10 oz. Steak Strips
20 oz. Double Portion Ground Turkey
12 oz. Impossible Burger
8 oz. Shrimp

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.

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

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.



1. Cook the Ground Turkey

- Place a medium non-stick pan over medium-high heat and add 1 tsp. **olive oil**.
- 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.



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.



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!