



# Chile con Queso Turkey Tacos

WITH CRISPY JALAPEÑOS

Express



### Prep & Cook Time

15 MIN

### Cook Within

4 DAYS

### Difficulty Level

INTERMEDIATE

### Spice Level

MEDIUM

### You Will Need

Olive Oil, Salt  
Medium Non-Stick Pan, Large  
Non-Stick Pan

### Ingredients

- 6 Small Flour Tortillas
  - 1 oz. Shredded Cheddar Cheese
  - 4 oz. Fire Roasted Salsa
  - 4 oz. Black Beans
  - 1 Green Bell Pepper
  - 2 oz. Crème Fraiche
  - ½ oz. Crispy Jalapeños
  - ¼ oz. Cilantro
  - 2 tsp. Taco Seasoning
- Customize It Options**
- 10 oz. Ground Turkey
  - 10 oz. Ground Beef
  - 10 oz. Steak Strips

### 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/20435](http://www.homechef.com/20435)

\*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



### 1. Prepare the Ingredients

- Stem and mince **cilantro**.
- Remove stem, seeds, ribs, and cut **bell pepper** into ½" dice.

### Customize It Instructions

- If using **ground beef**, follow same instructions as ground turkey in Step 2, breaking up until beef reaches minimum internal temperature, 4-6 minutes.
- If using **steak strips**, pat dry, coarsely chop, then separate pieces. Follow same instructions as ground turkey in Step 2, stirring occasionally until steak strips reach minimum internal temperature, 4-6 minutes. Rest, 3 minutes.



### 2. Cook the Filling

- Place a large non-stick pan over medium-high heat and add 1 tsp. **olive oil**. Add **bell peppers** to hot pan and stir occasionally until beginning to soften, 2-3 minutes.
- Add **ground turkey, taco seasoning, ¼ tsp. salt, and black beans and their liquid**. Break up meat until no pink remains and turkey reaches a minimum internal temperature of 165 degrees, 7-9 minutes.
- Remove from burner.
- While filling cooks, continue recipe.



### 3. Make the Sauce

- Place a medium non-stick pan over medium heat. Add ¼ cup **water, crème fraîche, and cheese** to hot pan. Stir to combine. Bring to a simmer.
- Once simmering, add **salsa** (to taste) and a pinch of **salt**. Stir occasionally until sauce thickens slightly, 1-2 minutes.
- Remove from burner.



### 4. Warm Tortillas and Finish Dish

- Wrap **tortillas** in a damp paper towel and microwave until warmed, 30-60 seconds.
- If tortillas come folded, keep folded.
- Plate dish as pictured on front of card, placing **filling** inside tortillas, and topping with **sauce, cilantro, and crispy jalapeños** (to taste). Bon appétit!