

Chile con Queso Turkey Tacos

WITH CRISPY JALAPEÑOS Express



Prep & Cook Time	Cook Within	You Will Need
15 MIN	4 DAYS	Olive Oil, Salt
		Medium Non-Stick Pan, Large
Difficulty Level	Spice Level	Non-Stick Pan
INTERMEDIATE	MEDIUM	
		6 6

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

*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

- 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

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

Before You Cook

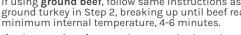
All cook times are approximate based on testing.

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



Customize It Instructions

- If using 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, 1/4 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
- Remove from burner.
- While filling cooks, continue recipe.



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!

1. Prepare the Ingredients

- Stem and mince cilantro.
- Remove stem, seeds, ribs, and cut bell pepper into 1/2" dice.



3. Make the Sauce

- Place a medium non-stick pan over medium heat. Add 1/4 cup water, crème fraiche, and cheese to hot pan. Stir to combine. Bring to a
- Once simmering, add salsa (to taste) and a pinch of salt. Stir occasionally until sauce thickens slightly, 1-2 minutes.
- Remove from burner.

