



Mexican-Style Turkey Patties

WITH GREEN BEANS

15 Minute Meal Kits



Prep & Cook Time

15 MIN

Cook Within

4 DAYS

You Will Need

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

Ingredients

- 1/2 oz. Tortilla Strips
- 1 tsp. Garlic Pepper
- 1 tsp. Taco Seasoning
- 2 Green Onions
- 1 oz. Shredded Cheddar Cheese
- 1 oz. Sour Cream
- 2 Tbsp. Panko Breadcrumbs
- 2 oz. Fire Roasted Salsa
- 12 oz. Trimmed Green Beans
- Customize It Options**
- 10 oz. Ground Turkey
- 10 oz. Ground Beef
- 10 oz. Ground Pork

Difficulty Level

EASY

Spice Level

MILD

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/21616

*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, sesame, 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
- Ingredient(s) used more than once: **green onions**



1. Make the Patties

- Trim and thinly slice **green onions** on an angle, keeping white and green portions separate.
- In a mixing bowl, combine **panko** and 1 Tbsp. **water**. Let sit, 1 minute.
- After 1 minute, add **turkey**, **garlic pepper**, white portions of **green onions**, and $\frac{1}{4}$ tsp. **salt**. Thoroughly combine and form into two evenly-sized, oval-shaped patties, about 5" in diameter.

Customize It Instructions

- If using **ground beef**, follow same instructions as ground turkey in Steps 1 and 2, cooking until beef reaches minimum internal temperature, 8-10 minutes.
- If using **ground pork**, follow same instructions as ground turkey in Steps 1 and 2, cooking until pork reaches minimum internal temperature, 10-12 minutes.



2. Cook the Patties

- Place a medium non-stick pan over medium heat and add 1 tsp. **olive oil**. Add **patties** to hot pan. Cover and flip occasionally until evenly browned and turkey reaches a minimum internal temperature of 165 degrees, 10-12 minutes.
- Remove from burner. Top with **cheese** and cover. Let melt, 1-2 minutes.
- While patties cook, continue recipe.



3. Cook the Green Beans

- Place a large non-stick pan over medium-high heat and add 1 tsp. **olive oil**. Add **green beans** to hot pan and cook, 1 minute.
- Add $\frac{1}{4}$ cup **water**, $\frac{1}{4}$ tsp. **salt**, and **taco seasoning** and stir to combine. Cover, and cook until tender, 6-8 minutes.
- *If green beans need more time, add 2 Tbsp. water, cover, and stir occasionally, 1-3 minutes.*
- Remove from burner.



4. Finish the Dish

- Plate dish as pictured on front of card, topping **patties** with **salsa** (to taste), **sour cream**, **green portions of green onions**, and **tortilla strips**. Bon appétit!