



# Sizzling Turkey Tostadas

WITH JALAPEÑO GUACAMOLE CREMA

Oven-Ready



### Prep & Cook Time

20-30 MIN

### Cook Within

5 DAYS

### Difficulty Level

EASY

### Spice Level

SPICY

### You Will Need

Olive Oil, Salt, Pepper, Cooking Spray  
Mixing Bowl

### Ingredients

- 2 oz. Sour Cream
  - 2 oz. Jalapeño Guacamole
  - 1 tsp. Fajita Seasoning
  - 1 oz. Grated Cotija Cheese
  - 5 oz. Corn Kernels
  - 2 oz. Fire Roasted Salsa
  - 3 oz. Enchilada Sauce
  - ¼ oz. Cilantro
  - 4 Small Flour Tortillas
- Customize It Options**
- 10 oz. Ground Turkey
  - 8 oz. Shrimp
  - 10 oz. Steak Strips
  - 10 oz. Ground Beef

### 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/22943](http://www.homechef.com/22943)

\*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.

### Customize It Instructions

- If using **ground beef**, follow same instructions as ground turkey in Steps 1 and 3, baking uncovered in hot oven until beef reaches minimum internal temperature, 17-20 minutes.
- If using **shrimp**, drain thoroughly and pat dry. Follow same instructions as ground turkey in Steps 1 and 3, baking uncovered in hot oven until shrimp reach minimum internal temperature, 18-20 minutes.
- If using **steak strips**, pat dry, coarsely chop, then separate pieces. Follow same instructions as ground turkey in Steps 1 and 3, baking uncovered in hot oven until steak strips reach minimum internal temperature, 13-15 minutes. Rest, 3 minutes.



### 2. Toast Tortillas and Prepare Ingredients

- Poke **tortillas** with a fork all over, 10 times each.
- Place tortillas directly on oven rack and toast until crisp, 5-8 minutes.
- While tortillas toast, in a mixing bowl, combine **sour cream** and **guacamole** (to taste).
- Stem **cilantro**, reserving leaves whole.



### 1. Prepare the Turkey Mixture

- *Tostadas are a delicious, but messy treat. For this recipe, they can easily be converted to tacos. Simply warm tortillas in oven for 1-2 minutes after completing steps.*
- Turn oven on to 425 degrees. Let preheat, at least 10 minutes. Thoroughly rinse any fresh produce and pat dry. Spray provided tray with **cooking spray**.
- Combine **turkey** and **fajita seasoning** in prepared tray and spread into a single layer.
- Top evenly with **corn**,  $\frac{1}{4}$  tsp. **salt**, a pinch of **pepper**, and 2 tsp. **olive oil**.



### 3. Bake Turkey and Finish Meal

- Bake **turkey mixture** uncovered in hot oven until turkey reaches a minimum internal temperature of 165 degrees, 10-12 minutes.
- Carefully remove tray from oven and drain any excess liquid. Break turkey mixture into bite-size pieces. Stir in **enchilada sauce** and half the **cheese** (reserve remaining for garnish) until combined. *Tray will be hot! Use a utensil.*
- To serve, spread **guacamole crema** (to taste) evenly on **tortillas**. Top with turkey mixture, **salsa** (to taste), remaining cheese, and **cilantro**. Bon appétit!