



Turkey Burrito Skillet

WITH CRISPY TORTILLA STRIPS

Meal Kit



Prep & Cook Time

20-30 MIN

Cook Within

5 DAYS

You Will Need

Olive Oil, Pepper
Large Non-Stick Pan

Difficulty Level

EASY

Spice Level

NOT SPICY

Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
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160°	Ground Beef	Ground Pork
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165°	Chicken	Ground Turkey
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Rest steak or pork after cooking, 3 minutes.

Ingredients

1 oz. Shredded Nacho/Taco Cheese Blend
2 Green Onions
1 Red Bell Pepper
1 Roma Tomato
1 Zucchini
2 Tbsp. Taco Seasoning
6 oz. Enchilada Sauce
1 oz. Tortilla Strips
2 oz. Sour Cream

Customize It Options

10 oz. Ground Turkey
10 oz. Diced Boneless Skinless Chicken Breasts
10 oz. Ground Beef
10 oz. Ground Pork
20 oz. Ground Turkey-Double Portion

View nutritional information at www.homechef.com/24959

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

Customize It Instructions

- If using **20 oz. ground turkey**, follow same instructions as 10 oz. ground turkey, working in batches if necessary.
- If using **diced chicken breasts**, pat dry. Follow same instructions as ground turkey in Steps 2 and 3, stirring occasionally until chicken reaches minimum internal temperature, 5-7 minutes.
- If using **ground beef**, follow same instructions as ground turkey in Steps 2 and 3, breaking up until beef reaches minimum internal temperature, 4-6 minutes.
- If using **ground pork**, follow same instructions as ground turkey in Steps 2 and 3, breaking up until pork reaches minimum internal temperature, 5-7 minutes.



1. Prepare the Ingredients

- Stem, seed, remove ribs, and cut **bell pepper** into $\frac{3}{4}$ " dice.
- Core **tomato** and cut into $\frac{1}{2}$ " dice.
- Trim **zucchini** ends, quarter lengthwise, and cut into $\frac{1}{4}$ " slices.
- Trim and thinly slice **green onions**.



2. Start the Skillet

- Place a large non-stick pan over medium-high heat and add 2 tsp. **olive oil**.
- Add **bell peppers**, **ground turkey**, and **taco seasoning** to hot pan. Stir occasionally until ground turkey is mostly browned, 4-6 minutes.
- Turkey will finish cooking in a later step.



3. Add the Zucchini

- Add **zucchini**, half the **green onions** (reserve remaining for garnish), and a pinch of **pepper** to hot pan.
- Stir occasionally until zucchini is tender but still crisp, no pink remains on **ground turkey**, and ground turkey reaches a minimum internal temperature of 165 degrees, 2-4 minutes.



4. Finish the Skillet

- Stir **enchilada sauce** into hot pan until combined and heated through, 1-2 minutes.
- Remove from burner.



5. Finish the Dish

- Plate dish as pictured on front of card, topping **skillet** with **cheese**, **tortilla strips**, **tomatoes**, remaining **green onions**, and **sour cream**. Bon appétit!