



One-Pan 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

Ingredients

- 1 oz. Shredded Nacho/Taco Cheese Blend
- 2 Green Onions
- 1 Red Bell Pepper
- 1 Roma Tomato
- 1 Zucchini
- 1 Tbsp. Taco Seasoning
- 6 fl. oz. Enchilada Sauce
- 1 oz. Tortilla Strips
- 2 oz. Light Sour Cream
- **Customize It Options**
- 10 oz. Ground Turkey
- 20 oz. Double Portion- Ground Turkey
- 10 oz. Ground Beef
- 10 oz. Steak Strips

Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef	Ground Pork	Impossible Burger	
165°	Chicken		Ground Turkey	

Rest steak or pork after cooking, 3 minutes.

View nutritional information at www.homechef.com/36741

*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, sesame, 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.

- Wash hands thoroughly with soap and warm water before cooking and after handling raw meat or seafood
- Remove all produce from any packaging or constraints, then thoroughly rinse and pat dry
- Ingredient(s) used more than once: **taco seasoning**, **green onions**



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. *Zucchini quantity may vary, but total weight will remain the same. Don't worry; recipe instructions are not impacted.*
- Trim and thinly slice **green onions**.

Customize It Instructions

- If using **20 oz. ground turkey**, follow same instructions as 10 oz., working in batches if necessary.
- If using **ground beef**, break up until beef reaches minimum internal temperature, 4-6 minutes.
- If using **steak strips**, pat dry, coarsely chop, then separate pieces. Stir occasionally until steak reaches minimum internal temperature, 4-6 minutes. Rest, 3 minutes.



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 half the **taco seasoning** (reserve remaining for a later step) 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** and remaining **taco seasoning** (to taste) 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!