



In your box

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

Customize It Options

- 12 oz. Ground Turkey
- 12 oz. Ground Pork
- 10 oz. Antibiotic-Free Ground Beef
- 24 oz. Ground Turkey—Double Portion

*Contains: milk

You will need

- Olive Oil, Pepper
- Large Non-Stick Pan



Customer Favorite

Turkey Burrito Skillet

with crispy tortilla strips

NUTRITION per serving—Calories: 572, Carbohydrates: 27g, Fat: 30g, Protein: 39g, Sodium: 1738mg.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Prep & Cook Time

20-30 min.

Cook Within

5 days

Difficulty Level

Easy

Spice Level

Spicy

👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- ☐ If using fresh produce, thoroughly rinse and pat dry
- ☐ Ingredient(s) used more than once: **green onions**

Customize It Instructions

- If using **24 oz. ground turkey**, follow same instructions as 12 oz. ground turkey in Step 2, adding ¼ tsp. **salt** and a pinch of **pepper** while cooking.
- If using **ground beef** or **ground pork**, follow same instructions as ground turkey.

Minimum Internal Temperature

Steak 145° | Chicken 165° | Pork 145° | Salmon 145° | Shrimp 145°



1

Prepare the Ingredients

- Trim and thinly slice **green onions**.
- Stem, seed, remove ribs, and cut **red bell pepper** into ¾" dice.
- Core **tomato** and cut into ½" dice.
- Trim **zucchini** ends, quarter lengthwise, and cut into ¼" slices.



2

Start the Skillet

- Place a large non-stick pan over medium-high heat and add 2 tsp. **olive oil**.
- Add **red bell pepper**, **turkey**, and **taco seasoning** to hot pan. Stir occasionally until turkey is mostly browned, 4-6 minutes.



3

Add the Zucchini

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



4

Finish the Skillet

- Stir **enchilada sauce** into 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 with **cheese**, **tortilla strips**, **tomato**, remaining **green onions**, and **sour cream**. Bon appétit!