



**In your box**

- ½ oz. Crispy Jalapeños
- 1 Tbsp. Taco Seasoning
- 2 oz. Shredded Oaxacan Cheese
- 2 fl. oz. Marinara Sauce
- 6 Small Flour Tortillas
- 2 oz. Sour Cream
- 6 oz. Pepper and Onion Mix

**Customize It Options**

- 12 oz. Ground Turkey
- 10 oz. USDA Choice Sliced Flank Steak
- 24 oz. Ground Turkey–Double Protein
- 10 oz. Steak Strips

\*Contains: milk, wheat

**You will need**

- Salt



Oven-Ready

## Turkey Tinga Tacos

with sour cream and crispy jalapeños

NUTRITION per serving—Calories: 758, Carbohydrates: 56g, Fat: 36g, Protein: 46g, Sodium: 1657mg.

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



### Assemble the Meal

- Preheat oven to 425 degrees. Remove lid and label, if necessary. When ingredient appears in recipe, remove from packaging. Thoroughly rinse any fresh produce and pat dry.
- Break **turkey** into small pieces and place in provided tray.
- *If using 24 oz. turkey, follow same instructions. If using **steak strips** or **flank steak**, separate into a single layer and follow same instructions.*
- Top turkey with **taco seasoning, pepper and onion mix**, then **marinara sauce** and ¼ tsp. salt



### Bake the Meal

- Bake uncovered in hot oven until **meal** reaches a minimum internal temperature of 165 degrees, 15-18 minutes.
- *If using 24 oz. turkey, follow same instructions. If using **steak strips** or **flank steak**, bake uncovered in hot oven until meal reaches a minimum internal temperature of 145 degrees, 15-18 minutes.*



### Build the Tacos

- Carefully remove from oven. Break up cooked **turkey** in tray. Wrap **tortillas** in a damp paper towel and microwave until warm, 30-60 seconds.
- Place turkey and **vegetables** in tortillas. Top with **cheese, sour cream, and crispy jalapeños** (to taste). Bon appétit!