



In your box

4 oz. Guacamole
4 Small Flour Tortillas
1 Tbsp. Taco Seasoning
1 oz. Shredded Mozzarella
2 oz. Sour Cream
¼ oz. Cilantro
1 Lime
1 Shallot
1 Chayote

Customize It Options

12 oz. Ground Turkey
10 oz. Antibiotic-Free Ground Beef
10 oz. Ground Beef
12 oz. Ground Pork

*Contains: milk, wheat

You will need

Olive Oil, Salt, Pepper, Cooking Spray
Baking Sheet, Mixing Bowl, Medium
Non-Stick Pan



Turkey and Guacamole Tostadas

with pickled shallot, sour cream, and chayote

NUTRITION per serving—Calories: 760, Carbohydrates: 47g, Fat: 43g, Protein: 43g, Sodium: 1662mg.

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

35-45 min.

Cook Within

5 days

Difficulty Level

Intermediate

Spice Level

Medium

👑 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
- ☐ Preheat oven to **400 degrees**
- ☐ Prepare a baking sheet with foil and cooking spray
- ☐ Ingredient(s) used more than once: **cilantro, lime zest**

Customize It Instructions

- If using **ground beef**, follow same instructions as turkey in Step 4, stirring occasionally and breaking up meat, until no pink remains and beef reaches a minimum internal temperature of 160 degrees, 4-6 minutes.
- If using **ground pork**, follow same instructions as turkey in Step 4, stirring occasionally and breaking up meat, until no pink remains and pork reaches a minimum internal temperature of 160 degrees, 5-7 minutes.

Minimum Internal Temperature

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



1

Prepare Ingredients and Pickle Shallot

- 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.
- Zest and juice **lime**. Peel and halve **shallot**. Slice thinly. Place shallot, lime juice, and a pinch of **salt** in a mixing bowl. Stir until shallot is evenly coated. Pickle at least 15 minutes.
- While shallot pickles, trim **chayote** ends, halve lengthwise, and scoop the seed out of each half. Cut halves into ½" dice. Wash hands thoroughly after working with chayote. For some, chayote can cause irritation or numbness in the hands.
- Mince **cilantro** (no need to stem).



2

Toast the Tortillas

- Poke **tortillas** with a fork all over, 10 times for each tortilla.
- Place tortillas on prepared baking sheet and lightly coat both sides with **cooking spray**. Toast in hot oven until crisp and golden brown, 5-7 minutes.
- While tortillas toast, cook chayote.



3

Cook the Chayote

- Place a medium non-stick pan over medium heat.
- Add 2 tsp. **olive oil** and **chayote** to hot pan. Stir occasionally until lightly browned and tender, 5-8 minutes.
- Stir in half the **cilantro**, 1 tsp. **lime zest** (reserve remaining of both for garnish), ¼ tsp. **salt**, and a pinch of **pepper**.
- Remove from burner. Remove chayote to a plate. Reserve pan; no need to wipe clean.



4

Cook the Turkey

- Return pan used to cook chayote to medium-high heat.
- Add 1 tsp. **olive oil** and **ground turkey** to hot pan. Stir occasionally, breaking up with a spoon, until no pink remains and turkey reaches a minimum temperature of 165 degrees, 5-7 minutes.
- Stir in **taco seasoning** and ¼ cup **water**. Cook until water has evaporated, 2-4 minutes.
- Remove from burner.



5

Finish the Dish

- Plate dish as pictured on front of card, spreading **guacamole** on **tortilla** and topping with **turkey**. Add **chayote**, **pickled shallot** (to taste), **cheese**, remaining **cilantro**, and **sour cream**. Garnish with remaining **lime zest** (to taste). Bon appétit!