



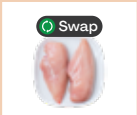
# Grilled Turkey Torta

with Mexican Slaw

Grill

Spicy

25 Minutes



Chicken Breasts 2 | 4

Customized Protein + Add Swap or \*2 Double

If you chose to alter your protein, simply follow the icons and specific instructions on the back in the sidebar and you're set. You can also refer to your customized recipe online, visit [hellofresh.ca](http://hellofresh.ca)



- Turkey Breast Portions  
340 g | 680 g
- Mexican Seasoning  
1 tbsp | 2 tbsp
- Artisan Bun  
2 | 4
- Mayonnaise  
4 tbsp | 8 tbsp
- Chipotle Powder  
1 tsp | 2 tsp
- Lime  
1 | 2
- Red Onion  
1 | 1
- Feta Cheese, crumbled  
¼ cup | ½ cup
- Cilantro  
7 g | 14 g
- Green Cabbage, shredded  
113 g | 226 g
- Carrot, julienned  
56 g | 113 g

**Allergens** Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Pantry items | Oil, sugar, salt, pepper

Cooking utensils | Aluminum foil, large bowl, measuring spoons, paper towels, silicone brush, zester

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## Prep

- Before starting, wash and dry all produce
- Lightly oil the grill.
- While you prep, preheat grill to medium (approx. 400°F).

- Zest, then juice **half the lime**. Cut **remaining lime** into wedges.
- Peel, then cut **onion** into ½-inch rounds (keeping rings together).
- Add **onions** to a plate. Drizzle **½ tbsp** (1 tbsp) **oil** over top, then season with **salt** and **pepper**.
- Roughly chop **cilantro**.
- Halve **buns**. Brush **½ tsp oil** onto cut side of **each half**.
- Combine **half the mayo**, **half the lime zest** and **half the chipotle powder**. (TIP: Use less chipotle if you want a milder sauce.)

4



## Grill turkey

- Assemble **buns**, **onions**, **turkey**, a clean plate for **cooked turkey**, foil and any tools on a large platter. Head out to grill.
- Add **turkey** to one side of grill. Close lid and grill, flipping once, until **turkey** is cooked through, 6-8 min per side.\*\*
- Transfer **cooked turkey** to the clean plate. Cover with foil to keep warm.

2



## Make slaw

- Combine **lime juice**, **remaining lime zest**, **remaining mayo** and **¼ tsp** (½ tsp) **sugar** in a large bowl.
- Add **cabbage**, **carrots**, **feta** and **half the cilantro**.
- Season with **salt** and **pepper**, then toss to combine. Refrigerate until ready to serve.

3



## Season turkey

Swap | Chicken Breasts

- Pat **turkey** dry with paper towels. If applicable, cut into **2** (4) **equal pieces** so you have **2** (4) **pieces** total.
- Using a mallet or heavy-bottomed pan, carefully pound **each piece of turkey** until ½-inch thick.
- Season with **Mexican Seasoning** and **remaining chipotle powder**. (TIP: Omit chipotle powder if you prefer milder turkey.)
- Add **turkey** to a plate. Drizzle **½ tbsp** (1 tbsp) **oil** over top, then toss to coat.

5



## Grill onions and buns

- Meanwhile, add **onions** to other side of grill. Close lid and grill, flipping once, until tender, 5-7 min per side.
- Return to the same plate.
- When **turkey** and **onions** are done, add **buns** to the grill, cut-sides down. Close lid and grill **buns** until toasted, 1-2 min. (TIP: Keep an eye on buns so they don't burn.)

6



## Finish and serve

- Thinly slice **turkey**.
- Separate **onion rings**.
- Spread **chipotle mayo** onto **top and bottom buns**.
- Stack **turkey**, **onions** and **some slaw** onto **bottom buns**. Close with **top buns**.
- Divide **sandwiches** and **remaining slaw** between plates.
- Sprinkle **remaining cilantro** over **slaw**.
- Squeeze a **lime wedge** over **slaw**, if desired.

Measurements  
within steps

1 tbsp (2 tbsp) oil  
2 person 4 person Ingredient

## 3 | Season chicken

Swap | Chicken Breasts

If you've opted to get **chicken breasts**, cook them in the same way the recipe instructs you to cook the **turkey breast portions** (but do not cut in half).\*\*

\* Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

\*\* Cook to a minimum internal temperature of 74°C/165°F, as size may vary.