



Turkey Taco Flatbread Pizzas

with Lime Crema

30 Minutes

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://www.hellofresh.ca)



Ground Beef
250 g | 500 g



Beyond Meat®
2 | 4



Ground Turkey
250 g | 500 g



Marinara Sauce
½ cup | 1 cup



Green Onion
2 | 4



Mexican Seasoning
2 tbsp | 4 tbsp



Flatbread
2 | 4



Tomato
2 | 4



Mozzarella Cheese, shredded
¾ cup | 1 ½ cups



Sour Cream
1 | 2



Lime
1 | 2



Spring Mix
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 | Salt, pepper, oil, sugar

Cooking utensils | Aluminum foil, baking sheet, large bowl, large non-stick pan, measuring spoons, small bowl, whisk, zester

1



Prep

- Before starting, preheat the broiler to high.
- Wash and dry all produce.
- Thinly slice **green onions**.
- Cut **tomatoes** into ½-inch pieces.
- Zest, then juice **half the lime**. Cut **remaining lime** into wedges.

2



Toast flatbreads

- Arrange **flatbreads** on a foil-lined baking sheet. (**NOTE:** For 4 ppl, use 2 foil-lined baking sheets.)
- Broil **flatbreads** in the **middle** of the oven until softened, 1-2 min per side. (**NOTE:** For 4 ppl, broil one sheet at a time.) (**TIP:** Keep an eye on flatbreads so they don't burn!)

3



Cook turkey

- Swap | **Ground Beef**
- Swap | **Beyond Meat®**
- Meanwhile, heat a large non-stick pan over medium-high heat.
- When hot, add **1 tbsp** (2 tbsp) **oil**, then **turkey**, **Mexican Seasoning** and **half the green onions**. Cook, breaking up **turkey** into smaller pieces, until no pink remains, 5-6 min. ****** Season with **salt** and **pepper**.
- Remove the pan from heat.

4



Assemble and broil pizzas

- Evenly spread **marinara sauce** across **flatbreads**.
- Top with **turkey mixture**, then sprinkle with **cheese**.
- Broil in the **middle** of the oven until **cheese** melts, 3-4 min. (**NOTE:** For 4 ppl, broil one sheet at a time.) (**TIP:** Keep an eye on pizzas so they don't burn!)

5



Make lime crema and dressing

- Meanwhile, add **sour cream**, **lime zest** and **1 tbsp** (2 tbsp) **water** to a small bowl. Season with **salt** and **pepper**, then stir to combine. Set aside.
- Whisk together **lime juice**, **1 tbsp oil** and **½ tsp** (1 tsp) **sugar** in a large bowl.

6



Finish and serve

- Add **spring mix** and **tomatoes** to the large bowl with dressing, then toss to combine.
- Cut **turkey taco pizzas** into **wedges**, then divide between plates.
- Dollop **lime crema** over top and sprinkle with **remaining green onions**.
- Squeeze a **lime wedge** over top, if desired.
- Serve **salad** on the side.

Measurements
within steps

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

3 | Cook beef

Swap | **Ground Beef**

If you've opted to get **beef**, reduce **oil** to **½ tbsp** (1 tbsp), then add **beef** to the pan. Cook **beef** in the same way the recipe instructs you to cook the **turkey**. ****** Remove and discard excess fat, if desired.

3 | Cook Beyond Meat®

Swap | **Beyond Meat®**

If you've opted to get **Beyond Meat®**, cook it the same way as the **turkey**, breaking up **patties** into smaller pieces, until crispy, 5-6 min. ******