



SuperQuick Turkey Tacos

with Corn and Guacamole

15 Minutes

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↻ Swap 	↻ Swap
Ground Beef 250 g 500 g	Beyond Meat® 2 4



Ground Turkey 250 g 500 g	Flour Tortillas 6 12
Coleslaw Cabbage Mix 170 g 340 g	Corn Kernels 113 g 227 g
Yellow Onion, chopped 56 g 113 g	Lime 1 2
Guacamole 3 tbsp 6 tbsp	Chipotle Sauce 2 tbsp 4 tbsp
Tex-Mex Paste 1 tbsp 2 tbsp	

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 | Large bowl, large non-stick pan, measuring spoons, paper towels, small bowl, zester

1



Cook turkey and veggies

- Before starting, wash and dry all produce.

🔄 Swap | **Ground Beef**

🔄 Swap | **Beyond Meat®**

- Heat a large non-stick pan over medium-high heat.
- When hot, add **1 tbsp** (2 tbsp) **oil** to the same pan, then **turkey, corn** and **onions**. Cook, breaking up **turkey** into smaller pieces, until no pink remains, 5-6 min. ****** Season with **salt** and **pepper**.
- Add **Tex-Mex paste** and **3 tbsp** (6 tbsp) **water**. Cook, stirring occasionally, until **water** evaporates, 30 sec.
- Remove from heat, then stir in **chipotle sauce**.

4



Finish and serve

- Combine **guacamole** and **½ tbsp** (1 tbsp) **lime juice** in a small bowl.
- Divide **tortillas** between plates, then top with **coleslaw** and **turkey filling**.
- Dollop **guacamole** on top of **tacos**.

2



Make slaw

- Meanwhile, zest and juice **lime**.
- Add **coleslaw cabbage mix, lime zest, ½ tsp** (1 tsp) **sugar, ½ tbsp** (1 tbsp) **lime juice** and **1 tbsp** (2 tbsp) **oil** to a large bowl. Season with **salt** and **pepper**, then toss to combine.

3



Heat tortillas and serve

- Just before serving, wrap **tortillas** in paper towels.
- Microwave until **tortillas** are warm and flexible, 30 sec. (**TIP:** You can skip this step if you don't want to warm the tortillas!)

Measurements within steps

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

If you ordered 6 servings, triple the amounts in the 2-serving recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

1 | Cook beef and veggies

🔄 Swap | **Ground Beef**

If you've opted to get **ground 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.

1 | Cook Beyond Meat® and veggies

🔄 Swap | **Beyond Meat®**

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