



Sunny California Turkey Salad

with Guacamole Dressing

Super Quick

15 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)

Swap



Ground Pork
250 g | 500 g



Ground Turkey
250 g | 500 g



Spring Mix
113 g | 227 g



Baby Tomatoes
113 g | 227 g



Guacamole
3 tbsp | 6 tbsp



Ranch Dressing
2 tbsp | 4 tbsp



Cheddar Cheese, shredded
1/4 cup | 1/2 cup



Croutons
28 g | 56 g



Radish
3 | 6



Zesty Garlic Blend
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, salt, pepper

Cooking utensils | Large bowl, whisk, large non-stick pan, measuring spoons

1



Prep

- Before starting, wash and dry all produce.

- Slice **radish** into ¼-inch rounds.
- Add **guacamole** and **ranch dressing** to a large bowl. Season with **salt** and **pepper**, then whisk together.

2



Cook turkey

🔄 Swap | **Ground Pork**

- Heat a large non-stick pan over medium-high heat.
- When hot, add **1 tbsp** (1 tbsp) **oil**, then **turkey**. Cook, breaking up **turkey** into large pieces, until no pink remains, 4-5 min. **
- Add **Zesty Garlic Spice Blend** and cook, stirring often, until fragrant, 1 min. Season with **salt** and **pepper**.

3



Toss salad

- Add **spring mix**, **croutons**, **radishes** and **tomatoes** to the large bowl with **dressing**. Season with **salt** and **pepper**, then toss to combine.

4



Finish and serve

- Divide **salad** between bowls.
- Top with **turkey** and **cheese**.

Measurements
within steps

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

2 | Cook pork

🔄 Swap | **Ground Pork**

If you've opted to get **pork**, cook it in the same way the recipe instructs you to cook the **turkey**.

** Cook to a minimum internal temperature of 74°C/165°F.



Issue with your meal? Scan the QR code to share your feedback.