



# ZESTY TURKEY TACOS

with Mango and Cucumber Salsa

PRONTO



## HELLO MANGOS

Sweet, juicy and perfect for salsa!

TIME: 30 MIN



Minced Turkey



Lime



Cilantro



Mini Cucumber



Flour Tortillas, 6"



Jalapeño



Shallot



Garlic



Mayonnaise



Green Cabbage, shredded



Cajun Seasoning



Mango

## BUST OUT

- Tongs
- Zester
- Medium Bowl
- Garlic Press
- Small Bowl
- Large Non-Stick Pan
- Measuring Spoons
- Salt and Pepper
- Sugar (½ tsp | 1 tsp)
- Olive or Canola Oil

## INGREDIENTS

2-person | 4-person

• Minced Turkey	250 g		500 g
• Lime	1		2
• Cilantro	7 g		14 g
• Mini Cucumber	66 g		132 g
• Flour Tortillas, 6"	1,4,9	6	12
• Jalapeño 🌶️	1		2
• Shallot	50 g		100 g
• Garlic	3 g		6 g
• Mayonnaise 3,6,9	2 tbsp		4 tbsp
• Green Cabbage, shredded	113 g		227 g
• Cajun Seasoning 9	1 tbsp		2 tbsp
• Mango	85 g		170 g

## ALLERGENS | ALLERGÈNES

Some ingredients are produced in a facility that also processes milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Certains ingrédients sont produits dans des installations qui traitent également lait, la moutarde, les arachides, le sésame, le soya, les sulfites, les noix et le blé.

0 Fish/Poisson	6 Mustard/Moutarde
1 Wheat/Blé	7 Peanut/Cacahuète
2 Milk/Lait	8 Sesame/Sésame
3 Egg/Oeuf	9 Sulphites/Sulfites
4 Soy/Soja	10 Crustacean/Crustacé
5 Tree Nut/Noix	11 Shellfish/Fruit de Mer

\*Laver et sécher tous les aliments.

\*\*Cuire jusqu'à une température interne minimale de 74°C/165°F.



## START STRONG

Don't have a garlic press? Lay the garlic cloves on a chopping board, then place a chef's knife on top and press down firmly to crush. Finely chop the garlic.



### 1 PREP

**Wash and dry all produce.\*** Cut **mango** into ¼-inch pieces. Peel, then mince or grate **garlic**. Zest, then juice **half the lime** (1 lime for 4 ppl). Cut **remaining lime** into wedges. Peel, then cut **shallots** into ¼-inch pieces. Cut **cucumber** in half lengthwise then into ¼-inch half moons. Roughly chop **cilantro**. Finely chop **jalapeño**, removing seeds for less heat. (**NOTE:** We suggest using gloves when prepping jalapeño!)



### 4 COOK TURKEY

Heat a large non-stick pan over medium-high heat. When the pan is hot, add **1 tbsp oil** (dbl for 4 ppl), then **turkey, remaining shallot, remaining garlic** and **Cajun seasoning**. Season with **salt** and **pepper**. Cook, breaking up **turkey** into smaller pieces, until golden-brown, 4-5 min. (**TIP:** Cook to a min. internal temp. of 74°C/165°F.\*\*)



### 2 MARINATE CABBAGE

In a medium bowl, combine **cabbage, lime zest, 1 tsp lime juice** (dbl for 4 ppl). Season with **salt** and **pepper**. Using your hands, massage **cabbage**, for 1 min. Set aside.



### 5 MIX SLAW

To **cabbage**, add **jalapeño, mayo** and **half the cilantro**. Using tongs, toss **cabbage**, until coated. (**TIP:** Using tongs to squeeze and toss slaw at the same time will help tenderize cabbage.) Season with **salt** and **pepper**.



### 3 MAKE SALSA

In a small bowl combine **mango, cucumber, half the shallot, remaining lime juice, ¼ tsp garlic** (dbl for 4 ppl), **½ tsp sugar** (dbl for 4 ppl) and **½ tbsp oil** (dbl for 4 ppl). Stir to combine. Season with **salt** and **pepper**.



### 6 FINISH AND SERVE

Divide **slaw** between **tortillas**. Top with **seasoned turkey** and **mango salsa**. Sprinkle over **remaining cilantro**. Squeeze over a **lime wedge** if desired.

## SWAP!

Make it again but try swapping out turkey for ground chicken or pork!

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