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TURKEY & PINEAPPLE TACOS

with Spicy Pickled Onion & Lime Crema

WHAT WE SEND (2 servings | 4 servings)
* Keep refrigerated

PREP IN **10 MIN** READY IN **30 MIN**



Lime*
(1 | 2)



Garlic
(1 Clove | 2 Cloves)



Jalapeño*
(1 | 1)



Red Onion
(1 | 2)



Pineapple Cup
(1 | 2)



Sour Cream*
(1 | 2)
Contains: Milk



Ground Turkey*
(1 | 2)



Southwest Spice
(1 | 2)



Flour Tortillas*
(1 | 2)
Contains: Wheat

WHAT YOU'LL NEED

Kosher Salt
Black Pepper

Sugar
(½ tsp | 1 tsp)

Cooking Oil
(2 tsp | 4 tsp)

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If you have a few extra minutes, ditch the microwave in step 4 and try charring your tortillas over the flames of your gas stove! This'll give 'em smoky, fire-touched flavor *and* a crispier texture. Using tongs and working one at a time, place tortillas directly on the burner until lightly charred on both sides.

1.



Wash and dry produce. Zest and quarter **lime**. Peel and finely chop **garlic**. Thinly slice **half the jalapeño** (**whole jalapeño for 4 servings**) into rounds, removing ribs and seeds if you prefer less heat. Halve, peel, and thinly slice **onion**. Drain **pineapple** (*psst—save the juice for adding to cocktails or smoothies*).

2.



In a small bowl, combine **sour cream**, a **squeeze of lime juice**, a **pinch of garlic**, **1 TBSP water** (**2 TBSP for 4 servings**), **salt**, **pepper**, and as much **lime zest** as you'd like. In a separate small bowl, combine **sliced jalapeño**, **1/3 cup onion** (**2/3 cup for 4**), **1/2 tsp sugar** (**1 tsp for 4**), a **squeeze of lime juice**, and a **pinch of salt and pepper**.

3.



Heat a **large drizzle of oil** in a large pan over medium-high heat. Add **remaining onion** and a **pinch of salt and pepper**. Cook, stirring, until softened, 4–5 minutes. Add **turkey**, **Southwest Spice**, and another **pinch of salt and pepper**. Cook, breaking up meat into pieces, until turkey is browned and cooked through, 4–6 minutes. Stir in **pineapple** and **remaining garlic**. Cook until browned and fragrant, 1 minute more. Turn off heat.

4.



While turkey cooks, wrap **tortillas** in damp paper towels and microwave until warm and pliable, 30 seconds.

5.



Divide **tortillas** between plates; fill with **turkey mixture** and as many **pickled veggies** (**draining first**) as you'd like. Drizzle with **lime crema**. Serve with **remaining lime wedges** on the side.

Ground Turkey is fully cooked when internal temperature reaches 165 degrees.

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