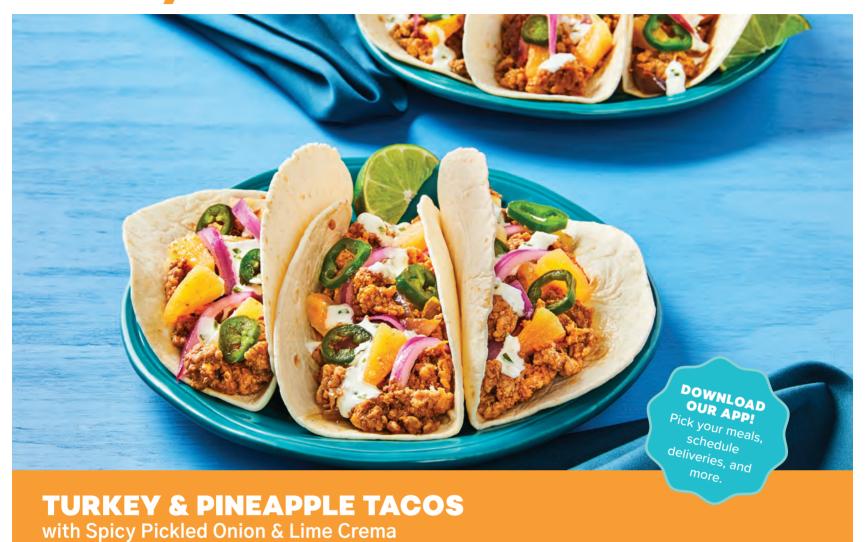
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WHAT WE SEND (2 servings | 4 servings)

★ Keep refrigerated



Lime * (1 | 2)



Garlic (1 Clove | 2 Cloves)



Jalapeño * (1 | 1)



Red Onion (1 | 2)

PREP IN 10 MIN





Pineapple Cup (1 | 2)



Sour Cream * (1 | 2) Contains: Milk







Southwest **Spice** (1 | 2)



Flour Tortillas* (1 | 2)Contains: Wheat

WHAT YOU'LL NEED

Kosher Salt Black Pepper

Sugar (1/2 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.



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).



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.



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.



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



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.