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TUNISIAN SPICED TURKEY BOWLS

with Basmati Rice, Greek Salad & Lemon Feta Sauce

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

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



Garlic
(2 Cloves | 4 Cloves)



Persian Cucumber*
(1 | 2)



Red Onion
(1 | 2)



Lemon*
(1 | 2)



Basmati Rice
(1 | 2)



Ground Turkey*
(1 | 2)



Tunisian Spice
(1 | 2)



Feta Cheese*
(1 | 2)
Contains: Milk



Sour Cream*
(2 | 4)
Contains: Milk

WHAT YOU'LL NEED

Kosher Salt
Black Pepper

Olive Oil
(1 tsp | 2 tsp)

Cooking Oil
(1 tsp | 2 tsp)

Butter
(1 TBSP | 2 TBSP)
Contains: Milk

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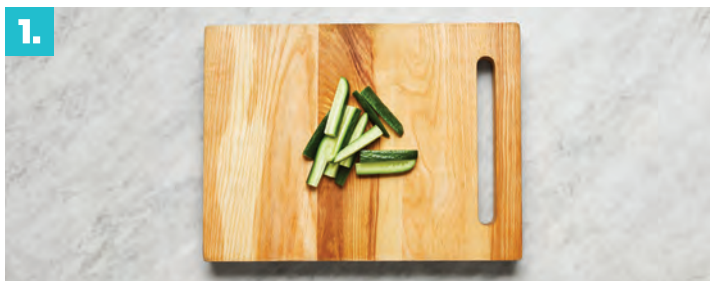
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Have any tender herbs in the back of your fridge (say, some parsley, cilantro, or chives) just begging to be used? We highly recommend chopping up a handful and sprinkling them over your finished bowls!

1.



Wash and dry produce. Peel and finely chop **garlic**. Halve **cucumber** crosswise; slice lengthwise into ½-inch-thick planks. Cut planks lengthwise into ½-inch-thick sticks. Halve, peel, and thinly slice **¼ of the onion** (**half an onion for 4 servings**); cut remaining onion into a small dice. Zest **lemon** until you have 1 tsp (**2 tsp for 4**); quarter lemon.

2.



In a small pot, combine **rice**, **¾ cup water** (**1½ cups for 4 servings**), and **½ tsp salt** (**¾ tsp for 4**). Bring to a boil, then cover and reduce to a low simmer. Cook until rice is tender, 15–18 minutes. Keep covered off heat until ready to serve.

3.



Heat a **drizzle of oil** in a medium pan (**use a large pan for 4 servings**) over medium heat. Add **turkey**, **garlic**, **diced onion**, and **Tunisian Spice**; season with a **big pinch of salt and pepper**. Cook, breaking up meat into pieces, until browned and cooked through, 4–6 minutes. In the last minute of cooking, stir in **1 TBSP water** (**2 TBSP for 4**) and **1 TBSP butter** (**2 TBSP for 4**). Turn off heat and set aside.

4.



In a small bowl, combine **cucumber**, **half the cheese**, and as much **sliced onion** as you like. Toss with a **drizzle of olive oil**, **juice from two lemon wedges** (**four wedges for 4 servings**), and a **pinch of salt and pepper**. In a second small bowl, combine **sour cream**, **lemon zest**, **juice from one lemon wedge** (**two wedges for 4**), **remaining cheese**, and **pepper**. Add **water** 1 tsp at a time until mixture reaches a drizzling consistency.

5.



Fluff **rice** with a fork and season with **salt and pepper** to taste. Divide rice between bowls. Top with **turkey** and **salad**. Drizzle with **lemon feta sauce**. Halve **remaining lemon wedge** and serve on the side.

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

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