



TURKEY TACOS WITH MANGO CHIMICHURRI SLAW

refried beans, Monterey Jack cheese

COOK TIME
20 MIN

SERVINGS
2

CALORIES PER SERVING
1210

When it comes to making a truly top-notch taco, it's important to infuse each element with flavor. Here, we're doing just that by layering three deeply delicious fillings into steamy flour tortillas. At the base, black beans are simmered with umami-packed mushroom stock concentrate and a splash of creamy chimichurri sauce, then mashed with Monterey Jack cheese. Next, ground turkey is sautéed with roasted red peppers, tangy Cholula hot sauce, and our orange-chili spice blend. Finally, a crunchy-sweet, mango-studded cabbage slaw is dressed with more creamy chimichurri sauce. It's at once creamy, cheesy, savory, tangy, crunchy, and sweet—essentially, the ideal taco.

4 COOKING FOR
If you ordered the 4-serving version of this meal, refer to the guidelines in Step 1.

GREEN CHEF IS PROUD to be a USDA Certified Organic company. All produce and eggs are organic unless otherwise labeled.

INGREDIENTS (11 ITEMS)

- 13¼ oz **Black beans**
- 2¼ oz **Mangos**
- 2¾ oz **Cabbage**
- 1 whole **Mushroom stock concentrate**
- 2½ oz **Creamy chimichurri sauce** **E S**
- 10 oz **Ground turkey***
- 1 oz **Roasted red peppers**
- 1 tsp **Cholula sauce**
- 1 tsp **Orange-chili spice blend**
- 6 whole **Flour tortillas** **W**
- 1 oz **Monterey Jack cheese** **M**

WHAT YOU'LL NEED

- small pot
- large sauté pan
- medium bowl
- measuring cup & spoons
- strainer
- potato masher
- oven mitt
- cooking oil
- 2 tbsp butter **M**
- salt & pepper

ALLERGENS

- E** EGGS **S** SOY
- W** WHEAT **M** MILK

*Ground turkey is fully cooked when it's no longer pink.

Wash and dry fresh produce. Wash hands and surfaces after handling raw poultry. Consuming raw or undercooked poultry may increase your risk of foodborne illness. Go to [greenchef.com/faq](https://www.greenchef.com/faq) for safe cooking guidelines and to learn more about food allergens. Questions? Contact us at (888) 236-7295.

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1 PREP

- Preheat oven to 400 degrees.
- Open **black beans**. Drain about ¼ cup **bean liquid** into a liquid measuring cup. Strain and rinse **beans**.
- Roughly chop **mangos** if necessary (reserve any juice in pouch).
- Roughly chop **cabbage*** if necessary.

**The ingredient you received may be a different color.*

COOKING FOR
4

If you ordered the 4-serving version of this meal, modify this recipe by doubling the measurements (where it makes sense) and using bigger pots, pans, and bowls.

2 START REFRIED BEANS

- Heat about 1½ tablespoons cooking oil in a small pot over medium-high heat. Add **beans**, reserved **bean liquid**, **mushroom stock concentrate**, and about 2 tablespoons of the **creamy chimichurri sauce**. Season with about ¼ teaspoon salt and a pinch of pepper. Cook 4-6 minutes, or until fragrant and slightly thickened, stirring frequently.
- Stir in 2 tablespoons butter until melted. Remove from heat.

3 COOK TURKEY

- Heat about 1½ tablespoons cooking oil in a large sauté pan over medium-high heat. Add **ground turkey**, **roasted red peppers**, and **Cholula sauce*** to hot pan. Season with **orange-chili spice blend**, about ¼ teaspoon salt, and a pinch of pepper. Cook 4-5 minutes, or until fully cooked, breaking up **turkey** into pieces.

**If heat sensitive, use Cholula sauce sparingly, or omit entirely.*

4 WARM TORTILLAS

- Stack **flour tortillas** on foil; wrap with foil. Place directly on oven rack. Warm 4-6 minutes, or until heated through.

5 FINISH REFRIED BEANS

- Mash **beans** with a potato masher (or fork) until mostly smooth. Add **Monterey Jack cheese**. Stir to combine. Season with salt and pepper to taste.

6 MAKE MANGO CHIMICHURRI SLAW

- Place **mangos** (with any reserved juice) and remaining **creamy chimichurri** in a medium bowl. Stir to combine. Season with salt and pepper to taste.
- Add **cabbage**. Stir to combine.

7 PLATE YOUR DISH

- Divide **tortillas** between plates. Spread tortillas with **refried black beans**. Top with **orange-chili turkey** and **mango chimichurri slaw**. Enjoy!

