



# SPICY TURKEY & RICE SKILLET

*red bell pepper, chimichurri, spicy crema, scallion*

**COOK TIME**  
25 MIN

**SERVINGS**  
2

**CALORIES PER SERVING**  
650

**MENU**  
GLUTEN-FREE // FAST & FIT

Every element in this turkey skillet is infused with bold Southwest-style flavors. A mix of cumin, sweet and smoked paprika, oregano, coriander, and garlic adds depth to ground turkey and bell pepper. Next, you'll stir in fluffy jasmine rice and our zingy chimichurri sauce (featuring parsley, onion, red wine vinegar, and chili flakes). For a finishing touch, the hearty skillet is topped with Cholula-spiked crema and fresh scallion.

- INGREDIENTS (11 ITEMS)**
- ½ cup **Jasmine rice**
  - 2 whole **Vegetable stock concentrates**
  - 1 unit **Red bell pepper**
  - ¼ oz **Garlic**
  - 1 whole **Scallion**
  - 10 oz **Ground turkey\***
  - 1¾ tsp **Southwest seasoning**
  - 1½ oz **Tomato paste**
  - 2¼ oz **Chimichurri sauce with olive oil**
  - 1 oz **Sour cream <sup>M</sup>**
  - 1 tsp **Cholula sauce**

- WHAT YOU'LL NEED**
- small pot with lid
  - large sauté pan
  - small bowl
  - measuring cup & spoons
  - thermometer
  - cooking oil
  - salt & pepper

**ALLERGENS**  
<sup>M</sup> MILK

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

**Validate**  
Certified gluten-free by the Gluten Intolerance Group's Gluten-Free Safe Spot Program.

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

\*Ground turkey is fully cooked when internal temperature reaches 165 degrees.

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](http://greenchef.com/faq) for safe cooking guidelines and to learn more about food allergens. Questions? Contact us at (888) 236-7295.

## 1 COOK RICE

- Bring **jasmine rice**, half the **vegetable stock concentrates**, 1 cup water, and ¼ teaspoon salt to a boil in a small pot. Stir, then reduce heat to medium low and cover pot with lid. Simmer 16–18 minutes, or until rice is tender and water has absorbed.
- Remove from heat. Let rest, covered, 3 minutes. Fluff with a fork. (You'll use the rice in Step 4.)

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 PREP

- Cut **red bell pepper\*** lengthwise into strips, about ¼ inch thick. Halve strips widthwise.
- Mince **garlic**.
- Trim and thinly slice **scallion**.

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

## 3 START SKILLET

- Heat 1 tablespoon cooking oil in a large sauté pan over medium heat. Add **ground turkey** and **bell pepper** to hot pan. Season with 1½ teaspoons **Southwest seasoning**, ¼ teaspoon salt, and a pinch of pepper. Cook 2–3 minutes, or until lightly browned, breaking up **turkey** into pieces.
- Add **garlic**, **tomato paste**, remaining **vegetable stock concentrate**, and ¼ cup water. Cook 2–3 minutes, or until slightly thickened and turkey is fully cooked, stirring occasionally. Remove from heat.

## 4 FINISH SKILLET

- Transfer **rice** to pan with **turkey and veggies**. Add **chimichurri sauce with olive oil**. Stir to combine.

## 5 MAKE SPICY CREMA

- Place **sour cream** and **Cholula sauce\*** to taste in a small bowl. Add water 1 teaspoon at a time until mixture reaches a drizzling consistency. Season with salt and pepper to taste.

\*If heat sensitive, use *Cholula sauce sparingly*.

## 6 PLATE YOUR DISH

- Drizzle **spicy chimichurri turkey and rice skillet** with **spicy crema**. Divide between bowls. Garnish with **scallion**. Enjoy!



## Nutrition Facts

2 Servings per container

**Serving size** (361g)

Amount per serving

**Calories** 650

	% Daily Value*
<b>Total Fat</b> 33g	42%
Saturated Fat 7g	35%
Trans Fat 0g	
<b>Cholesterol</b> 75mg	25%
<b>Sodium</b> 1330mg	58%
<b>Total Carbohydrate</b> 58g	21%
Dietary Fiber 3g	11%
Total Sugars 9g	
Includes 3g Added Sugars	6%
<b>Protein</b> 36g	
Vitamin D 1mcg	6%
Calcium 70mg	6%
Iron 2mg	10%
Potassium 925mg	20%

\* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

### All ingredients in this recipe:

**Ground Turkey** [turkey], **Bell Peppers, Garlic, Vegetable Stock Concentrate** [vegetable juice concentrates (tomato, mushroom, onion, carrot, celery), sugar, maltodextrin, salt, yeast extract, and natural flavor], **Jasmine Rice** [jasmine rice], **Scallions, Sour Cream** [cultured cream], **Tomato Paste** [tomato paste, citric acid], **Cholula Sauce** [water, peppers (arbol & piquin), salt, vinegar, garlic powder, spices, xanthan gum], **Chimichurri Sauce** (Yellow Onions, Parsley, Garlic, Dried Oregano, Sea Salt, Black Pepper, Crushed Red Pepper Flakes, Apple Cider Vinegar [apple cider vinegar], Lemon Juice [lemon], Olive Oil [olive oil]), **Southwest Seasoning** (Ground Cumin, Sweet Paprika, Smoked Paprika, Dried Oregano, Ground Coriander, Granulated Garlic)

### Allergen information:

Contains Milk

*Allergens may be reflected in pantry items listed in the “What You’ll Need” section of the recipe card.*

*Manufactured on equipment that processes products containing egg, fish/shellfish, milk, sesame, soy, peanuts, and tree nuts.*