



## Fast! Deluxe Turkey Cheeseburger Tacos

with Special Sauce & Pickles



ca. 20min



2 Servings

We're combining two of our favorite comfort foods, tacos and burgers, into one irresistible fusion meal. These deluxe tacos feature ground turkey sautéed with sweet onions and topped with melted cheese. It's the perfect filling for warm flour tortillas. We top these out-of-the-box tacos with shredded lettuce, tomatoes, pickles, a drizzle of a homemade burger-style sauce, and of course, toasted sesame seeds!

## What we send

- 1 plum tomato
- 1 romaine heart
- 3½ oz dill pickles
- 1 red onion
- 1 oz mayonnaise <sup>3,6</sup>
- 10 oz pkg ground turkey
- 6 (6-inch) flour tortillas <sup>1,6</sup>
- 1½ oz pkt Worcestershire sauce <sup>4</sup>
- 2 oz shredded cheddar-jack blend <sup>7</sup>
- ¼ oz pkt toasted sesame seeds <sup>11</sup>

## What you need

- ketchup
- kosher salt & ground pepper
- neutral oil

## Tools

- medium skillet
- microwave

## Cooking tip

No microwave? Heat a skillet over medium-high and toast tortillas, 1 at a time, until warmed and lightly golden, about 30 seconds per side, wrapping in foil or a clean kitchen towel to keep warm.

## Allergens

Wheat (1), Egg (3), Fish (4), Soy (6), Milk (7), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 880kcal, Fat 49g, Carbs 73g, Protein 44g



### 1. Prep ingredients

Thinly slice **tomato**. Separate **lettuce leaves** (halve crosswise, if large); discard stem end. Finely chop **pickles**. Halve **onion** lengthwise, then thinly slice half of the onion (save rest for own use).



### 4. Warm tortillas

Meanwhile, wrap **tortillas** in a damp paper towel; microwave in 30-second increments until warmed through.



### 2. Make special sauce

In a small bowl, stir to combine **mayonnaise**, **all but 1 tablespoon of the chopped pickles** (reserve remaining pickles for serving), and **2 tablespoons ketchup**. Season to taste with **salt** and **pepper**.



### 5. Finish turkey

Add **Worcestershire sauce** to skillet with **turkey**. Cook, stirring, until thickened and glossy, about 1 minute. Reduce heat to medium-low. Sprinkle **shredded cheddar-jack blend** over turkey, then cover and cook, undisturbed, until cheese is melted, about 1 minute more.



### 3. Cook turkey

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **turkey** and **half of the sliced onions**; cook, breaking meat up into large pieces, until cooked through, 3–5 minutes.



### 6. Finish & serve

Fill **tortillas** with **turkey mixture**, then top with **lettuce**, **tomatoes**, and **remaining onions**. Drizzle with **special sauce**. Garnish with **sesame seeds** and **reserved pickles**. Enjoy!