

DINNERLY



Turkey Enchilada Bowl with Guacamole & Cheddar



20-30min



2 Servings

When the Tex-Mex cravings call, we must answer. And our answer comes pretty quick thanks to our no-fuss, ready-made guac and salsa. Less work for the same great flavors—that's what Dinnerly is all about! We've got you covered!

WHAT WE SEND

- 5 oz jasmine rice
- 1 red onion
- 10 oz pkg ground turkey
- 4 oz salsa
- 2 oz shredded cheddar-jack blend ⁷
- 2 (2 oz) guacamole

WHAT YOU NEED

- kosher salt & ground pepper
- garlic
- olive oil

TOOLS

- small saucepan
- medium skillet

ALLERGENS

Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 820kcal, Fat 42g, Carbs 69g, Protein 42g



1. Cook rice

In a small saucepan, combine **rice**, **1¼ cups water**, and **½ teaspoon salt**; bring to a boil over high heat. Reduce heat to low, cover, and cook until rice is tender and water is absorbed, about 17 minutes. Cover to keep warm off heat until ready to serve.



2. Prep garlic & onion

While **rice** cooks, finely chop **2 teaspoons garlic**.

Thinly slice **half of the onion** (save rest for own use), then finely chop 2 tablespoons for serving.



3. Cook onions & turkey

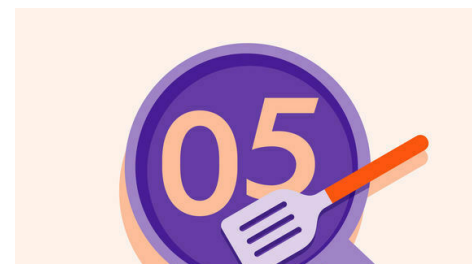
Heat **2 tablespoons oil** in a medium skillet over medium-high. Add **sliced onions**; cook, stirring, until slightly softened, about 2 minutes.

Add **ground turkey**; cook, breaking up into smaller pieces, until turkey is cooked through and onions are caramelized, 5–7 minutes more.



4. Make sauce

To skillet with **turkey**, add **chopped garlic**; cook, stirring, until fragrant, about 30 seconds. Add **salsa** and **⅓ cup water**. Bring to a simmer and cook until sauce has thickened, 3–5 minutes. Season to taste with **salt** and **pepper**.



5. Serve

Fluff **rice** with a fork and spoon into bowls. Serve with **turkey**, **cheese**, **chopped raw onion**, and **guacamole** over top. Enjoy!



6. Did you know?

Ordering Dinnerly is not only more convenient, but it also reduces your carbon footprint. A study from the University of Michigan found that cooking with meal kits (including packaging) generates a much lower carbon footprint than purchasing the same ingredients at the grocery store. Considering every step in the process, average greenhouse gas emissions are ⅓ lower when cooking with meal kits.