



Turkey Burrito Bowl

with Roasted Corn & Guacamole



20-30min



2 Servings

We mix ground turkey with taco seasoning and cook them until brown and crispy alongside charred corn and sliced onions. Fresh tomatoes and lettuce add cool, crisp bites over steamy jasmine rice, while shredded cheese and ready-made guacamole finish off this satisfying meal.

What we send

- 5 oz jasmine rice
- 1 yellow onion
- 5 oz corn
- 10 oz pkg ground turkey
- 2 (¼ oz) taco seasoning
- 1 plum tomato
- 1 romaine heart
- ¼ oz fresh cilantro
- 2 oz shredded cheddar-jack blend ⁷
- 2 oz guacamole

What you need

- kosher salt & ground pepper
- neutral oil

Tools

- small saucepan
- rimmed baking sheet

Allergens

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

Nutrition per serving

Calories 890kcal, Fat 39g, Carbs 95g, Protein 43g



1. Cook rice

In a small saucepan, combine **rice**, **1¼ cups water**, and **½ teaspoon salt**. Bring to a boil. Cover and cook over low until rice is tender and liquid is absorbed, about 17 minutes. Keep covered until ready to serve.

Halve and thinly slice **all of the onion**.



2. Char corn

Heat **1 tablespoon oil** in a large nonstick skillet over high. Add **corn** and cook without stirring until slightly charred, 2-3 minutes. Season with **salt**; stir and cook, 1 minute more. Transfer to a plate.



3. Cook turkey

Heat **1 tablespoon oil** in same skillet over medium-high. Add **ground turkey, taco seasoning**, and **¾ of the onions**. Cook, breaking up meat into smaller pieces, until onions are softened and turkey is cooked through, 4-5 minutes.



4. Prep veggies

Meanwhile, coarsely chop **tomato**. Halve **lettuce** lengthwise, then finely shred 1 half crosswise (save rest for own use). Pick **cilantro leaves** from stems; discard stems. Finely chop **remaining onions**.



5. Arrange bowls

Fluff **rice** and divide between serving bowls. Top with **turkey, corn, tomatoes, lettuce, shredded cheese**, and **chopped onions**. Dollop with **guacamole** and garnish with **cilantro leaves**.



6. Serve

Enjoy!