

INGREDIENTS

4 PERSON | 8 PERSON



Scallions



20 oz | 40 oz **Ground Turkey**



2 | 4 Tomato Paste



6 TBSP | 12 TBSP Sour Cream Contains: Milk



Jalapeños 🖠



2 TBSP | 4 TBSP Southwest Spice



Chicken Stock Concentrates

2 4

Tomatoes



Black Beans





Tex-Mex Paste



ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER THERE TOO. SCAN HERE TO GET HELP!

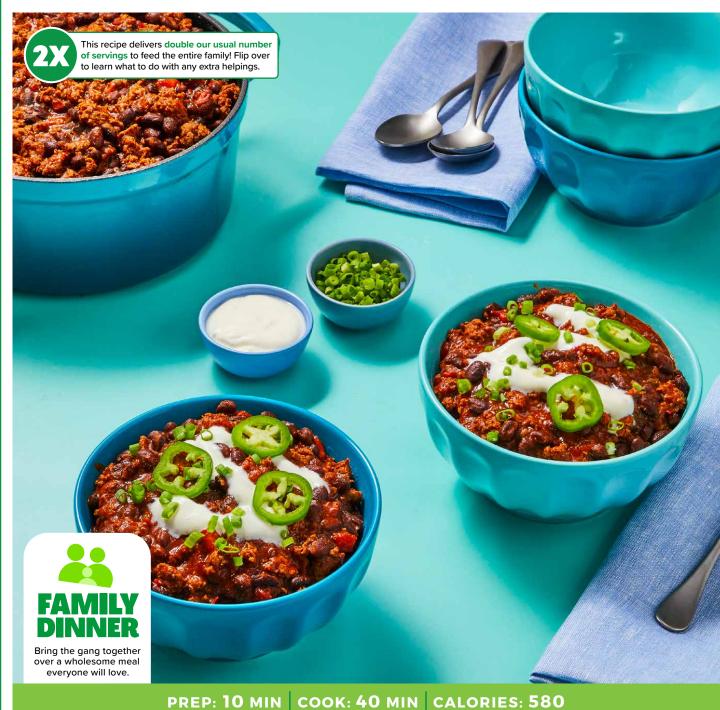
HELLO

BIG BATCH

This hearty crowd-pleaser feeds 2x the folks perfect for a family dinner + leftovers!

TURKEY & BLACK BEAN CHILI

With Lime Crema & Jalapeños





2X

FLAVOR SAVOR

Refrigerate leftover chili and toppings in separate airtight containers; reheat chili on the stovetop over medium heat or microwave until warmed through before serving.

BUST OUT

- Small bowl
- Large pot
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)

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*Ground Turkey is fully cooked when internal temperature reaches 165°.



1 PREP & MAKE CREMA

- · Wash and dry produce.
- Quarter lime. Trim and thinly slice scallions, separating
 whites from greens. Thinly slice one jalapeño (two
 jalapeños for 8 servings) into rounds; mince remaining
 jalapeño, removing ribs and seeds for less heat.

 Dice tomato
- In a small bowl, combine sour cream with a squeeze
 of lime juice to taste. Add water 1 tsp at a time until
 mixture reaches a drizzling consistency. Season with
 salt and pepper.



- Heat a large drizzle of oil in a 5- to 6-quart heavybottomed pot over medium-high heat. Add scallion whites and minced jalapeño to taste. Season with salt. Cook, stirring, until softened, 5-7 minutes.
- Add turkey* and Southwest Spice Blend to pot with aromatics; season with salt and pepper. Cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes.



- Stir diced tomato, tomato paste, and Tex-Mex paste into pot; cook until slightly darkened in color, 1-2 minutes.
- Add beans and their liquid, stock concentrates, ½ cup water (1 cup for 8 servings), salt, and pepper; stir to combine. Bring to a simmer and cook until thickened, 8-10 minutes. TIP: If chili is too thick, add a splash of water.
- Taste and season with salt and pepper.



4 FINISH & SERVE

 Divide chili between bowls. Top with lime crema, scallion greens, and as much sliced jalapeño as you like. Serve.