



# TURKEY & BLACK BEAN CHILI

With Lime Crema & Jalapeños

## INGREDIENTS

4 PERSON | 8 PERSON



4 | 8  
Scallions



2 | 4  
Jalapeños



2 | 4  
Tomatoes



20 oz | 40 oz  
Ground Turkey



2 TBSP | 4 TBSP  
Southwest Spice Blend



4 | 8  
Chicken Stock Concentrates



2 | 4  
Tomato Paste



2 | 4  
Tex-Mex Paste



2 | 4  
Black Beans



6 TBSP | 12 TBSP  
Sour Cream  
Contains: Milk



1 | 2  
Lime

2X

This recipe delivers **double our usual number of servings** to feed the entire family! Flip over to learn what to do with any extra helpings.



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!



**FAMILY  
DINNER**

Bring the gang together  
over a wholesome meal  
everyone will love.

PREP: 10 MIN | COOK: 40 MIN | CALORIES: 580



# HELLO FRESH

## 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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### 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**.



### 3 FINISH CHILI

- 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**.



### 2 START CHILI

- Heat a **large drizzle of oil** in a 5- to 6-quart heavy-bottomed 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.



### 4 FINISH & SERVE

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

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