



# 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



ANY ISSUES WITH YOUR ORDER?  
WE'D BE SIMMERING LIKE STEW OVER  
THERE TOO. SCAN HERE TO GET HELP  
OR GIVE US A CALL AT (646) 846-3663.

HELLO

BIG BATCH

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



PREP: 10 MIN | COOK: 40 MIN | CALORIES: 590



## 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)

## MORE IS MORE

If you ordered 12 servings, simply triple the amounts in the 4-person recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

*For HelloCustom nutritional information, please refer to HelloFresh.com.*

## HOW WAS YOUR MEAL?



Scan here to rate your recipe!



Share your #HelloFreshPics with us @HelloFresh



### 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 **tomatoes**.
- 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 tomatoes**, **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°.