

INGREDIENTS

2 PERSON | 4 PERSON



Scallions





Roma Tomato



2 TBSP | 4 TBSP Southwest Spice Blend



1.5 oz | 3 oz Tomato Paste



13.4 oz | 26.8 oz Black Beans



1 | 2 Jalapeño



Ground Turkey



Chicken Stock Concentrates



1 | 2 Tex-Mex Paste



2 TBSP | 4 TBSP Smoky Red Pepper Crema Contains: Milk, Soy

HELLO

LONGHORN CHILI

This smoky, Southwest-inspired chili has black beans for an extra-hearty twist.

ONE-POT LONGHORN TURKEY & BLACK BEAN CHILI

with Jalapeño & Smoky Red Pepper Crema



PREP: 10 MIN

COOK: 30 MIN CALORIES: 640

ONE PAN



THE SPICE IS RIGHT

The spiciness level in this chili is totally up to you. Are you a heat-seeker? Add all the minced jalapeño in step 2! Feeling a bit spice-averse? Just add a small pinch! You're the chef, after all.

BUST OUT

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

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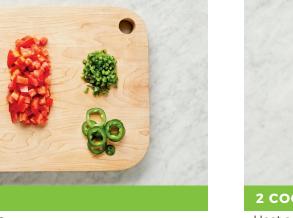
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* Ground Turkey is fully cooked when internal temperature reaches 165°.



- · Wash and dry produce.
- Trim and thinly slice scallions, separating whites from greens. Thinly slice half the jalapeño into rounds; mince remaining jalapeño. (TIP: Remove ribs and seeds for less heat.) Dice tomato.



2 COOK AROMATICS

• Heat a large drizzle of oil in a large pot over medium-high heat. Add **scallion whites** and as much **minced jalapeño** as desired. Season with salt. Cook, stirring, until softened, 5-7 minutes.



3 COOK TURKEY

 Add turkey* and Southwest Spice to pot with aromatics; season with **salt** and **pepper**. Cook, breaking up meat into pieces, until turkey is browned and cooked through, 4-6 minutes.



4 FINISH & SERVE

- 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, 1/4 cup water (½ cup for 4 servings), salt, and pepper; stir to combine. Bring to a simmer and cook until thickened, 8-10 minutes. Turn off heat. (TIP: If chili is too thick, add another splash of water.) Taste and season with salt and pepper.
- Divide **chili** between bowls. Top with **smoky red pepper** crema, scallion greens, and as much sliced jalapeño as you like. Serve.

