ONE-POT LONGHORN TURKEY & BLACK BEAN CHILI

with Jalapeño & Smoky Red Pepper Crema

ONE PAN

INGREDIENTS

2 PERSON | 4 PERSON

- **2 | 4** Scallions
- **1 | 2** Jalapeño
- **14 oz | 28 oz** Diced Tomatoes
- **10 oz | 20 oz** Ground Turkey**
- **2 TBSP | 4 TBSP** Southwest Spice Blend
- **2 | 4** Chicken Stock Concentrates
- **1.5 oz | 3 oz** Tomato Paste
- **1 | 2** Tex-Mex Paste
- **13.4 oz | 26.8 oz** Black Beans
- **2 TBSP | 4 TBSP** Smoky Red Pepper Crema
  Contains: Milk, Soy

** In our ongoing effort toward sustainability, we're working on reducing plastic in your order! You may have received 4 servings of protein in one package—rest assured it contains the correct amount.

HELLO

LONGHORN CHILI

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

PREP: 10 MIN | COOK: 30 MIN | CALORIES: 690

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

1 PREP

- **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.

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 **tomato paste** and **Tex-Mex paste** into pot; cook until slightly darkened in color, 1-2 minutes.
- Add **beans and their liquid**, **diced tomatoes**, **stock concentrates**, **¼ 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 seems too thick, stir in 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.

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