



#### In your box

15½ oz. Black Beans  
½ oz. Flour  
4 oz. Mixed Diced Peppers  
3 tsp. Fajita Seasoning  
½ oz. Tortilla Strips  
2 oz. Sour Cream  
1 oz. Shredded Cheddar-Jack Cheese  
2 tsp. Chicken Broth Concentrate  
3 oz. Corn Kernels  
**Customize It Options**  
12 oz. Ground Turkey  
12 oz. Impossible Burger  
12 oz. Ground Chicken

#### You will need

Olive Oil, Salt, Pepper  
Medium Pot

#### Minimum Internal Protein Temperature

**145°** Steak Pork Lamb Seafood

**160°** Ground Beef Ground Pork

**165°** Chicken Ground Turkey

Rest steak or pork after cooking, 3 minutes.

#### 15 Minute Meal Kit



## One-Pot Southwest-Style Turkey Chili

with cheddar-jack cheese and sour cream

NUTRITION per serving—Calories: 596, Carbohydrates: 33g, Sugar: 4g, Fiber: 3g, Protein: 42g, Sodium: 1375mg, Fat: 30g, Saturated Fat: 11g  
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

\*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Prep & Cook Time  
**15 min.**

Cook Within  
**4 days**

Difficulty Level  
**Easy**

Spice Level  
**Not Spicy**

## Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry
- Only half the **black beans** are used in this recipe
- Ingredient(s) used more than once: **sour cream**



## Customize It Instructions

- If using **ground chicken**, follow same instructions as ground turkey in Steps 1, 2, and 3, breaking up until no pink remains and chicken reaches minimum internal temperature, 7-9 minutes.
- If using **Impossible burger**, follow same instructions as ground chicken in Steps 1, 2, and 3, breaking up burger until heated through, 4-6 minutes.

### 1. Cook the Ground Turkey

- Place a medium pot over medium-high heat and add 1 tsp. **olive oil**.
- Add **ground turkey** and a pinch of **salt** and **pepper** to hot pot. Stir occasionally, breaking up meat, until browned, 5-6 minutes.
- Transfer turkey to a plate. *Turkey will finish cooking in a later step.* Reserve pot; no need to wipe clean.



### 2. Start the Chili

### 3. Finish the Chili

- Drain **black beans**.
- Return pot used to cook turkey to medium heat and add 2 tsp. **olive oil**. Add **peppers**, **corn**, and half the black beans (remaining are yours to use as you please!) to hot pot. Stir often until slightly softened, 3-4 minutes.
- Add **flour** and stir until no dry flour remains.
- Add  $1\frac{1}{2}$  cups **water**, **chicken base**, **seasoning blend**, and  $\frac{1}{4}$  tsp. **salt**. Bring to a simmer.
- Once simmering, stir often until broth is thickened and smooth, 1-2 minutes.



### 4. Finish the Dish

- Plate dish as pictured on front of card, garnishing **chili** with remaining **sour cream**, **cheese**, and **tortilla strips**. Bon appétit!