



Southwest-Style Turkey Chili

WITH CHEDDAR-JACK CHEESE AND SOUR CREAM

Express



Prep & Cook Time

15 MIN

Cook Within

4 DAYS

You Will Need

Olive Oil, Salt, Pepper
Medium Pot

Difficulty Level

EASY

Spice Level

NOT SPICY

Ingredients

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

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.

View nutritional information at www.homechef.com/22541

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

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, sesame, and shellfish ingredients.

If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.

Before You Cook

All cook times are approximate based on testing.

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



1. Cook the Ground Turkey

- Place a medium pot over medium-high heat and add 2 tsp. **olive oil**.
- Add **ground turkey**, **fajita seasoning**, $\frac{1}{4}$ tsp. **salt**, and a pinch of **pepper** to hot pot. Stir occasionally, breaking up meat until browned, 3-4 minutes.
- Turkey will finish cooking in a later step.

Customize It Instructions

- If using **20 oz. ground turkey**, follow same instructions as 10 oz. ground turkey, working in batches if necessary.
- If using **ground beef** or **ground pork** follow same instructions as ground turkey in Steps 1 and 2, breaking up until meat browns, 2-3 minutes, then cooking until meat reaches minimum internal temperature, 2-3 minutes.
- If using **Impossible burger**, follow same instructions as ground turkey in Steps 1 and 2, breaking up until burger browns, 2-3 minutes, then cooking until heated through, 2-3 minutes.



2. Start the Chili

- Add **peppers** and **corn** to hot pot. Stir often until slightly softened, 3-4 minutes.
- Add **flour** and stir until no dry flour remains.
- Add 1 cup **water** and **chicken base**. Bring to a simmer.
- Once simmering, stir often until broth is thickened and smooth and **ground turkey** reaches a minimum internal temperature of 165 degrees, 1-2 minutes.



3. Finish the Chili

- Drain **black beans**.
- Add half the black beans (remaining are yours to use as you please!) and half the **sour cream** (reserve remaining for garnish) to hot pot. Stir to combine. Bring to a simmer.
- Once simmering, stir occasionally until combined, 1-2 minutes.
- For a *thinner chili*, add additional **water**, 1 Tbsp. at a time, until desired consistency is reached.
- Remove from burner.



4. Finish the Dish

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