

One-Pot Turkey Chili

WITH CHEDDAR AND SOUR CREAM

Meal Kit



Prep & Cook Time
35-45 MIN

Cook Within
5 DAYS

You Will Need
Olive Oil, Salt, Large Pot

Difficulty Level
EASY

Spice Level
MILD

Ingredients

- 15 oz. Pinto Beans
- 6 tsp. Light Chili Powder
- 16 oz. Crushed Tomatoes
- 1 1/2 oz. Tortilla Strips
- 3 oz. Shredded Cheddar Cheese
- 2 tsp. Garlic Salt
- 3 oz. Sour Cream
- 1/2 cup Tomato Puree
- 2 Yellow Onions
- Customize It Options**
- 16 oz. Ground Turkey
- 16 oz. Ground Beef

Leave A Review
Your opinion matters!

Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef	Ground Pork	Impossible Burger	
165°	Chicken		Ground Turkey	

Rest steak or pork after cooking, 3 minutes.

View nutritional information at www.homechef.com/26888

*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, sesame, wheat, egg, soy, milk, fish, 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.

- Wash hands thoroughly with soap and warm water before cooking and after handling raw meat or seafood
- Remove all produce from any packaging or constraints, then thoroughly rinse and pat dry

Customize It Instructions

- If using **ground beef**, break up until beef reaches minimum internal temperature, 4-6 minutes.



1. Prepare the Ingredients

- Drain **beans**.
- Halve and peel **onion**. Cut halves into ¼" dice.



2. Cook the Onions

- Place a large pot over medium heat and add 1 Tbsp. **olive oil**. Add **onions** and ¼ tsp. **salt** to hot pot.
- Stir occasionally until tender and translucent, 4-6 minutes.



3. Add the Turkey

- Add **ground turkey** and **tomato puree** to hot pot. Break up meat until no pink remains and turkey reaches a minimum internal temperature of 165 degrees, 7-9 minutes.
- Add **garlic salt** and **chili powder** (to taste). Stir often until spices are combined and fragrant, 2-4 minutes.



4. Add the Beans and Tomatoes

- Add **beans**, **crushed tomatoes**, and 1½ cups **water** to hot pot. Bring to a simmer.
- Once simmering, stir occasionally until slightly thickened, 15-20 minutes.
- Remove from burner.



5. Finish the Dish

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