



In your box

- 1 Poblano Pepper
- ¼ oz. Cilantro
- 1 Shallot
- 4 oz. Kale
- 2 Tbsp. Cornstarch
- 12 oz. Ground Turkey
- 1 ½ Tbsp. Chile and Cumin Rub
- 3 oz. Corn Kernels
- 8 fl. oz. Whole Milk
- ¼ tsp. Red Pepper Flakes

CONTAINS milk



White Turkey Chili

with kale and corn

NUTRITION per serving—Calories: 563, Carbohydrates: 32g, Fat: 34g, Protein: 37g, Sodium: 1286mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time
20-30 min.

Cook Within
5 days

Difficulty Level ● ○ ○
Easy

Spice Level ● ● ○
Medium

You will need

Olive Oil, Salt
Medium Pot

Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- Thoroughly rinse produce and pat dry
- Ingredient(s) used more than once: **poblano pepper, cilantro**



1

Prepare the Ingredients

- Stem **poblano pepper**, seed, and cut into ¼” dice.
- Halve and peel **shallot**. Cut halves into ¼” dice.
- Stem and coarsely chop **cilantro**.
- Stem and coarsely chop **kale**.
- Make slurry by combining **cornstarch** and 2 Tbsp. **water**.



2

Brown the Turkey

- Heat 2 tsp. **olive oil** in a medium pot over medium heat. Add **turkey** to hot pot. Cook, breaking up with a spoon, until no pink remains, 4-6 minutes.
- Season with ¼ tsp. **salt**. Transfer turkey to a plate.
- Reserve pot; no need to wipe clean.



3

Start the Chili

- Return pot used to brown turkey to medium-high heat.
- Add 1½ tsp. **olive oil, poblano pepper** (reserve 2 Tbsp. for garnish), **shallot, seasoning rub**, and half the **cilantro** (reserve remaining for garnish). Stir occasionally until beginning to soften, 2-3 minutes.
- Add **corn** and **kale**. Cook until kale is slightly wilted, 2-3 minutes.



4

Finish the Chili

- Stir **turkey and any accumulated juices, milk**, 1 cup **water**, and **cornstarch slurry** into pot.
- Bring to a simmer. Cook until slightly thickened, 3-4 minutes.
- Season with ¼ tsp. **salt**.



5

Finish the Dish

- Plate dish as pictured on front of card, garnishing with remaining **poblano** (to taste), remaining **cilantro**, and **red pepper flakes** (to taste). Bon appétit!