



In your box

- 2 oz. Shredded Cheddar-Jack Cheese
- 2 Tbsp. Cornstarch
- ½ oz. Crispy Garlic
- 4 tsp. Chicken Demi-Glace
- 2 tsp. Chipotle Seasoning
- 2 Green Onions
- 2 oz. Sour Cream
- 15 oz. Cannellini Beans
- 2 Poblano Peppers
- 12 oz. Ground Turkey



Turkey White Bean Chili

with poblanos and scallion sour cream

NUTRITION per serving—Calories: 798, Carbohydrates: 58g, Fat: 35g, Protein: 55g, Sodium: 1749mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients
Nutritional information may vary if you selected ground pork as your protein

Prep & Cook Time
25-35 min.

Cook Within
5 days

Difficulty Level 
Easy

Spice Level 
Mild

① You will need

Olive Oil, Salt

Medium Pot, 2 Mixing Bowls

👑 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: **green onions**



1

Prepare the Ingredients

- Trim and thinly slice **green onions**, keeping white and green portions separate.
- Stem **poblano peppers**, seed, and cut into ½" dice. *Wash hands and cutting board after prepping. Poblano peppers can vary in spice level; most are mild, but a few can be quite hot.*
- Drain and rinse **cannellini beans**.
- Combine **cornstarch** and 2 Tbsp. **cold water** in a mixing bowl. Set aside.
- In another mixing bowl, combine green portions of green onions and **sour cream**. Set aside.



2

Cook the Turkey

- Place a medium pot over medium-high heat and add 2 tsp. **olive oil**.
- Add **ground turkey, seasoning** and ¼ tsp. **salt** to hot pot. Stir occasionally, breaking up with a spoon, until no pink remains, 7-9 minutes.
- *If using ground pork, use 1 tsp. olive oil and add ground pork, seasoning, and ¼ tsp. salt to hot pot. Stir occasionally, breaking up with a spoon, until no pink remains, 5-7 minutes.*
- Transfer turkey to a plate or bowl.
- Reserve pot; no need to wipe clean.



3

Cook the Vegetables

- Return pot used to cook turkey to medium heat and add 1 tsp. **olive oil**.
- Add **poblanos, white portions of green onions**, and ¼ tsp. **salt** to hot pot and stir occasionally until tender, 3-5 minutes.



4

Cook the Chili

- Stir **cornstarch-water mixture** to recombine.
- Add **turkey (or ground pork), beans, 1 cup water, demi-glace, cornstarch-water mixture, and ¼ tsp. salt** to pot.
- Bring to a simmer. Once simmering, cover, and cook until thickened, 5-7 minutes.



5

Finish the Dish

- Plate dish as pictured on front of card, topping **chili** with **scallion sour cream** and **cheese** and garnishing with **crispy garlic**. Bon appétit!