



ONE-POT TURKEY & WHITE BEAN CHILI VERDE

with Sour Cream

INGREDIENTS

4 PERSON | 8 PERSON



2 | 4
Onions



2 | 4
Scallions



2 tsp | 4 tsp
Garlic Powder



20 oz | 40 oz
Ground Turkey



1 TBSP | 2 TBSP
Southwest Spice Blend



2 TBSP | 4 TBSP
Flour
Contains: Wheat



4 | 8
Chicken Stock Concentrates



14.12 oz | 28.24 oz
Green Salsa



2 | 4
Cannellini Beans



1½ TBSP | 3 TBSP
Sour Cream
Contains: Milk

2X

This recipe delivers **double our usual number of servings** to feed the entire family! Flip over to learn what to do with any extra helpings.



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!

HELLO

GREEN SALSA

A bright and tangy tomatillo-based sauce



FAMILY DINNER

Bring the gang together over a wholesome meal everyone will love.

PREP: 10 MIN | COOK: 40 MIN | CALORIES: 540



2X FLAVOR SAVOR

Want to enjoy this meal tomorrow too? Refrigerate any leftovers in an airtight container and reheat in the microwave for 2-3 minutes, or until warmed through.

BUST OUT

- Large pot
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)

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1 PREP & COOK AROMATICS

- **Wash and dry produce.**
- Halve, peel, and dice **onion**. Trim and thinly slice **scallions**, separating whites from greens.
- Heat a **large drizzle of oil** in a 5- to 6-quart heavy-bottomed pot over medium-high heat. Add onion, **scallion whites**, and **garlic powder**. Cook, stirring occasionally, until softened, 5-7 minutes.



3 MAKE CHILI

- Stir **stock concentrates**, **half the salsa**, and **2 cups water** (4 cups for 8 servings) into pot; season with **salt** and **pepper**. Bring to a boil, then reduce heat to medium. Simmer until thickened, 7 minutes.
- Stir in **beans and their liquid**. Simmer until flavors are combined, 3-4 minutes more.



2 COOK TURKEY

- Once aromatics are softened, add **turkey*** and **Southwest Spice Blend** to pot. Cook, breaking meat up into pieces, until browned and cooked through, 5-7 minutes.
- Add **flour** and stir to combine.



4 FINISH & SERVE

- Taste and season **chili** with **salt** and **pepper**.
- Divide chili between bowls. Top with **sour cream**, **scallion greens**, and **remaining salsa**. Serve.

*Ground Turkey is fully cooked when internal temperature reaches 165°.