

INGREDIENTS

2 PERSON | 4 PERSON



1/2 Cup | 1 Cup White Rice

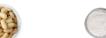


1 Clove | 2 Cloves





10 oz | 20 oz **Ground Turkey**



Cannellini Beans



1 tsp | 2 tsp Cumin



7.06 oz | 14.12 oz Green Salsa

Cilantro



Sour Cream Contains: Milk



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

HELLO

CHILI VERDE

This Mexican-style stew is traditionally made with mild green chiles and tomatillos.

SPICY TURKEY & WHITE BEAN CHILI VERDE

with White Rice, Sour Cream & Cilantro



PREP: 5 MIN COOK: 25 MIN CALORIES: 740



SEASON OF LOVE

For a truly delicious pot of chili, taste as you go! Tasting and adding salt and pepper throughout the cooking process helps infuse flavor directly into each element of the dish.

BUST OUT

- Small pot
- Medium pot
- Kosher salt
- · Black pepper
- Cooking oil (1 tsp | 1 tsp)
- Butter (1 TBSP | 2 TBSP)
 Contains: Milk

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 In a small pot, combine rice, ¾ cup water (1½ cups for 4 servings), and a pinch of salt. Bring to a boil, then cover and reduce heat to low. Cook until rice is tender, 15-18 minutes. Keep covered off heat until ready to serve.



- · Wash and dry produce.
- Peel and mince or grate garlic. Roughly chop cilantro.



- Heat a drizzle of oil in a medium pot over medium-high heat. Add turkey*, garlic, and cumin; season with salt and pepper. Cook, breaking up meat into pieces, until turkey is browned and cooked through, 4-6 minutes.
- Stir in salsa, beans and their liquid, half the cilantro, and ¼ cup water (½ cup for 4 servings). Bring to a simmer and cook, stirring occasionally, until flavors meld and chili has thickened slightly, 5-7 minutes. Taste and season with salt and pepper if desired.



- Fluff rice with a fork and stir in 1 TBSP butter (2 TBSP for 4 servings).
- Divide chili verde and rice between bowls in separate sections. Dollop with sour cream and garnish with remaining cilantro. Serve.