



# SPICY TURKEY & WHITE BEAN CHILI VERDE

with White Rice, Sour Cream & Cilantro

## INGREDIENTS

2 PERSON | 4 PERSON



½ Cup | 1 Cup  
White Rice



1 Clove | 2 Cloves  
Garlic



¼ oz | ½ oz  
Cilantro



10 oz | 20 oz  
Ground Turkey



1 tsp | 2 tsp  
Cumin



7.06 oz | 14.12 oz  
Green Salsa



1 | 2  
Cannellini Beans



1½ TBSP | 3 TBSP  
Sour Cream  
Contains: Milk



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## CHILI VERDE

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

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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### 1 MAKE RICE

- 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.



### 2 PREP

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



### 3 MAKE CHILI

- 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.



### 4 FINISH & SERVE

- 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.

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