



ONE-POT COWBOY TURKEY & BLACK BEAN CHILI

with Jalapeño & Smoky Red Pepper Crema

INGREDIENTS

2 PERSON | 4 PERSON



2 | 4
Scallions



1 | 2
Jalapeño



1 | 2
Tomato



10 oz | 20 oz
Ground Turkey



2 TBSP | 4 TBSP
Southwest Spice Blend



2 | 4
Chicken Stock Concentrates



1 | 2
Tomato Paste



1 | 2
Tex-Mex Paste



1 | 2
Black Beans



2 TBSP | 4 TBSP
Smoky Red Pepper Crema
Contains: Milk



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

**In our ongoing effort toward sustainability, we're working on reducing plastic in your order! You may have received 4 servings of protein in one package—rest assured it contains the correct amount.



HelloCustom

2 PERSON | 4 PERSON

If you chose to modify your meal, follow the HelloCustom instructions on the flip side of this card.



10 oz | 20 oz
Ground Beef**

Calories: 770



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 630



HELLO

COWBOY CHILI

Smoky, Southwest-inspired chili with hearty black beans

THE SPICE IS RIGHT

The spice level in this chili is totally up to you. Heat-seeker? Add all the minced jalapeño in Step 2! Spice-averse? Just add a pinch! You're the chef, after all.

BUST OUT

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

MORE IS MORE

If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. (For 6-person meals, triple the amounts in the 2-person recipe.)

For HelloCustom nutritional information, please refer to HelloFresh.com.

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

🔄 *Ground Beef is fully cooked when internal temperature reaches 160°.



1 PREP

- Wash and dry produce.
- Trim and thinly slice **scallions**, separating whites from greens. Thinly slice **half the jalapeño** into rounds; mince remaining. (TIP: Remove ribs and seeds for less heat.) Dice **tomato**.



3 COOK TURKEY

- Add **turkey*** and **Southwest Spice Blend** to pot with **aromatics**; season with **salt** and **pepper**. Cook, breaking up meat into pieces, until turkey is browned and cooked through, 4-6 minutes.

🔄 Swap in **beef*** for turkey.



2 COOK AROMATICS

- Heat a **large drizzle of oil** in a large pot over medium-high heat. Add **scallion whites** and as much **minced jalapeño** as desired. Season with **salt**. Cook, stirring, until softened, 5-7 minutes.



4 FINISH & SERVE

- Stir **diced tomato**, **tomato paste**, and **Tex-Mex paste** into pot; cook until slightly darkened in color, 1-2 minutes.
- Add **beans and their liquid**, **stock concentrates**, **¼ cup water** (½ cup for 4 servings), **salt**, and **pepper**; stir to combine. Bring to a simmer and cook until thickened, 8-10 minutes. Turn off heat. (TIP: If chili is too thick, stir in another splash of water.) Taste and season with **salt** and **pepper**.
- Divide **chili** between bowls. Top with **smoky red pepper crema**, **scallion greens**, and as much **sliced jalapeño** as you like. Serve.