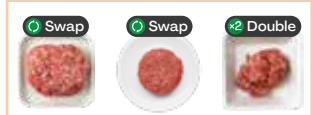




Turkey Chili and Baked Potato Bowls

with Sour Cream and Peppers

30 Minutes



Customized Protein **+** Add **↻** Swap or **×2** Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](http://www.hellofresh.ca)

Ground Beef 250 g | 500 g Beyond Meat® 2 | 4 Ground Turkey 500 g | 1000 g



Ground Turkey
250 g | 500 g



Yellow Potato
350 g | 700 g



Green Bell Pepper
1 | 2



Tomato
1 | 2



Green Onion
1 | 2



Cheddar Cheese, shredded
½ cup | 1 cup



Sour Cream
1 | 2



Tomato Sauce Base
2 tbsp | 4 tbsp



Tex-Mex Paste
1 tbsp | 2 tbsp

Allergens Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Pantry items | Oil, salt, pepper

Cooking utensils | Baking sheet, large non-stick pan, measuring cups, measuring spoons, parchment paper

1



Prep and roast potatoes

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.
- Cut **potatoes** into 1-inch pieces. Add **potatoes** and **1 tbsp** (2 tbsp) **oil** to a parchment-lined baking sheet. Season with **salt** and **pepper**, then toss to coat.
- Roast in the **middle** of the oven, flipping halfway through, until tender and golden-brown, 22-24 min.

2



Prep

- Meanwhile, core, then cut **pepper** into ½-inch pieces.
- Thinly slice **green onion**.
- Cut **tomato** into ¼-inch pieces. Season with **salt** and **pepper**.

3



Par-cook turkey

🔄 Swap | **Ground Beef**

🔄 Swap | **Beyond Meat®**

✖2 Double | **Ground Turkey**

- Heat a large non-stick pan over medium-high heat.
- When hot, add **1 tbsp** (2 tbsp) **oil**, then **turkey**. (**TIP:** Remove and discard paper from turkey package.) Cook, breaking up **turkey** into smaller pieces, until **turkey** begins to brown, 2 min. (**NOTE:** Turkey will finish cooking in step 4.)

4



Cook turkey and peppers

- Add **peppers** to the pan with **turkey**. Season with **salt** and **pepper**. Cook, stirring often, until **peppers** are tender-crisp and **turkey** is cooked through, 3-4 min.**

5



Make chili

- Reduce heat to medium-low, then add **tomato sauce base** and **Tex-Mex paste**. Stir to combine.
- Add ½ **cup** (1 cup) **water**. Bring to a simmer. Cook, stirring occasionally, until **chili** thickens slightly, 3-5 min.
- Remove from heat. Season with **salt**, to taste.

6



Finish and serve

- Divide **potatoes** between bowls.
- Top with **chili**, **cheese**, **tomatoes**, **sour cream** and **green onions**.

Measurements
within steps

1 tbsp (2 tbsp) **oil**
2 person 4 person Ingredient

3 | Par-cook beef

🔄 Swap | **Ground Beef**

If you've opted to get **beef**, reduce **oil** to ½ **tbsp** (1 tbsp), then add **beef** to the pan. Cook **beef** in the same way the recipe instructs you to cook the **turkey**.** Remove and discard excess fat, if desired.

3 | Par-cook Beyond Meat®

🔄 Swap | **Beyond Meat®**

If you've opted to get **Beyond Meat®**, cook it the same way as the **turkey**, breaking up **patties** into smaller pieces, until crispy, 5-6 min total.**

3 | Par-cook turkey

✖2 Double | **Ground Turkey**

If you've opted for **double turkey**, cook it in the same way the recipe instructs you to cook the **regular portion of turkey**. Work in batches, if necessary.

** Cook to a minimum internal temperature of 74°C/165°F.