

Smart Meal 25 Minutes

🕀 Custom Recipe 🕂 Add 🔿 Swap or 😣 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**



Ground Beef

250 g | 500 g



Beyond Meat[®]

2 4



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 | Measuring spoons, strainer, measuring cups, large pot



Prep

- Before starting, wash and dry all produce.
- Drain and rinse black beans.
- Thinly slice green onion.
- Peel, then mince or grate **garlic**.



Cook turkey

🔇 Swap | Ground Beef

🔇 Swap | Beyond Meat®

- Heat a large pot over medium-high heat.
- When the pot is hot, add **1 tsp** (2 tsp) **oil**, then **turkey**, **garlic** and **mirepoix**. Season with **Mexican Seasoning**, **salt** and **pepper**.
- Cook, breaking up turkey into smaller pieces, until no pink remains, 4-5 min.**



Start chili

- Add black beans, crushed tomatoes and ½ cup (1 cup) water to the pot, then stir to combine.
- Bring to a boil.



2 | Cook beef

🚫 Swap | Ground Beef

If you've opted to get **beef**, cook it in the same way the recipe instructs you to cook the **turkey**.**

2 | Cook Beyond Meat®

🚫 Swap | Beyond Meat®

If you've opted to get **Beyond Meat**[®], cook it the same way the recipe instructs you to cook the **turkey**.**



Simmer chili

- Once boiling, reduce heat to medium-low.
- Cook uncovered, stirring occasionally, until **chili** thickens slightly, 8-10 min. Season with **salt** and **pepper**, to taste.



Finish and serve

- Divide **chili** between bowls.
- Dollop with **sour cream**, then sprinkle **cheese** and **green onions** over top.

