

HELLO Cal Smart Turkey Chili with Cheddar Cheese

Smart Meal

25 Minutes









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 🦫

Ground Beef 250 g | 500 g









Ground Turkey 250 g | 500 g

Black Beans 1 | 2





Mirepoix 113 g | 227 g







Green Onion



1 | 2

shredded 1/4 cup | 1/2 cup



Crushed Tomatoes 1 | 2



Seasoning 2 tbsp | 4 tbsp



Allengens 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.



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

O Swap | Ground Beef

O 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 Beyond Meat®

Swap | Ground Beef

If you've opted to get **beef**, cook it in the same way the recipe instructs you to cook the turkey, then carefully drain and discard

Measurements

2 | Cook beef

within steps

excess fat.**

O Swap | Beyond Meat®

If you've opted to get **Beyond Meat**®, prepare, cook and plate it the same way as the turkey, until cooked through, 5-6 min.**

1 tbsp

(2 tbsp)

oil



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.
- Sprinkle cheese and green onions over top.

