



DINNERLY



Mexican Turkey Chili with Jasmine Rice and Sour Cream

 20-30min  4 Servings

We don't know about you, but the start of football season and a little hint of sweater weather has got us feeling CHILI! But, it doesn't have to be a full day, bubbling for hours affair! Peppers, onions, garlic, and chile powder join forces with lean ground turkey to make for a quick chili that is lower on fat, but just as full on flavor! Serve with rice and a drizzle of sour cream for a BIG WI...

WHAT WE SEND

- garlic
- red bell peppers
- mexican chili mix
- ground turkey
- jasmine rice
- yellow onion

WHAT YOU NEED

- all-purpose flour ¹
- coarse kosher salt
- freshly ground pepper
- olive oil
- sugar

TOOLS

- fine-mesh sieve
- medium saucepan

ALLERGENS

Wheat (1). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 595.0kcal, Fat 21.0g, Proteins 29.0g, Carbs 69.0g



1. Make rice

Rinse **rice** in a fine mesh sieve until water runs clear. Transfer to a medium saucepan with $\frac{3}{4}$ **teaspoon salt** and $2\frac{1}{2}$ **cups water** and bring to a boil. Cover and cook over low heat until rice is tender and water is absorbed, about 17 minutes. Keep covered until ready to serve.



2. Prep ingredients

Trim ends from **onion**, then halve, peel, and coarsely chop. Halve **bell peppers**, remove stems, cores, and seeds, then cut peppers into $\frac{1}{2}$ -inch pieces. Peel and finely chop **3 large garlic cloves**.



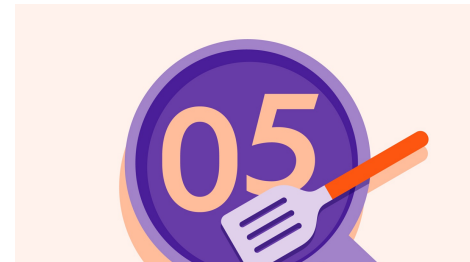
3. Prep sour cream

In a small bowl, thin **sour cream** with **1 or 2 teaspoons water** until it reaches a pourable consistency. Season with a **pinch each salt and pepper**.



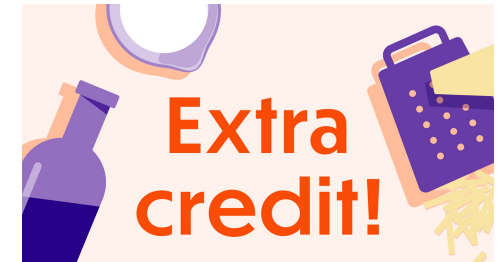
4. Brown turkey

Heat **3 tablespoons oil** in a large pot or Dutch oven over high until shimmering. Add **turkey**, $1\frac{1}{2}$ **teaspoons salt**, and **several grinds of pepper**, and cook, stirring occasionally, until lightly browned, 5-7 minutes. Add **onion** and **bell pepper** to turkey, cook over medium-high heat, stirring occasionally, until softened and browned in spots, 5-7 minutes.



5. Finish chili & serve

Stir in **garlic**, **2-3 teaspoons chile powder** (depending on heat preference), and **2 tablespoons flour**; cook, 1 minute. Add $2\frac{1}{2}$ **cups water**, and **1 teaspoon sugar**, and bring to a boil. Cover partially; simmer over medium-low until thickened, 8-10 minutes. Season to taste with **salt and pepper**. Spoon rice into bowls and top with **chili**. Drizzle with **sour cream**. Enjoy!



6. Take it to the next level

Throw together a quick pico de gallo for a fresh chili topper. Combine diced tomatoes, red onion, and jalapeño for spice, with some chopped cilantro, and a squeeze or two of lime juice.