



DINNERLY



⚡ FAST

Turkey Chili Mac with Elbow Macaroni & Peppers

 20-30min  2 Servings

Chili mac is like the best friend everyone wants. Easygoing and unpretentious, an all around good time. It's there in 30 minutes or less, any time you need it. You can easily watch the game with chili mac, and are happy to introduce it to your family and other friends. Each comforting encounter is better than the last. And unlike all those other trendy friends, chili mac will never leave you. W...

WHAT WE SEND

- ground turkey
- tomato sauce
- red bell pepper
- chorizo chili spice blend
- garlic

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil

TOOLS

- colander
- medium skillet

ALLERGENS

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 490.0kcal, Fat 17.0g, Proteins 31.0g, Carbs 53.0g



1. Boil pasta

Bring a medium pot of **salted water** to a boil. Add **pasta** to boiling water and cook until al dente, stirring often to prevent sticking, about 9 minutes. Reserve **1/3 cup pasta cooking water** for step 5, then drain pasta.



2. Prep ingredients

Meanwhile, halve **bell pepper**, remove stem and seeds, and cut into 1/2-inch pieces. Peel and roughly chop **1 large garlic clove**.



3. Start chili

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **peppers** and a **pinch each salt and pepper**, and cook, stirring occasionally, until peppers are deeply browned and softened, 3-4 minutes. Add **turkey** and **1/2 teaspoon salt** and cook, breaking up turkey with a spoon, until turkey is lightly browned and no longer pink, about 3 minutes.



4. Simmer chili

Add **garlic** and **all of the chorizo chili spice**, and cook, about 1 minute. Add **tomato sauce** and **3/4 cup water**. Bring to a simmer and cook until flavors have melded, and sauce is thickened and reduced to 2 cups, about 7 minutes.



5. Add pasta & serve

Add **pasta** and **reserved pasta water** to **chili**. Continue to cook over medium heat, stirring, until pasta is heated through, 1-2 minutes. Season to taste with **salt** and **pepper**. Spoon into shallow bowls and serve. Enjoy!



6. Take it to the next level

Treat this chili mac as you would a bowl of your favorite chili and add a dollop of sour cream, a few slices of avocado, grated cheddar, a few dashes of hot sauce, or even finely chopped red onion.