

BUTTERNUT & TURKEY CHILI

with white beans, spiced pepitas & queso fresco

Chef Torie Cox

20 min active, 40 min total; allergens: dairy

IN THE BAG:

Measurements are for meal kits serving 2; double to serve 4

- ¼ c pepitas
- Pepita Spice: ¼ t smoked paprika, 1/8 t cayenne, 1/8 t cinnamon
- Chili Spice: 1 T chili powder, 2 t cumin, 1 t smoked paprika, ½ t dried oregano
- ½ t cayenne
- ¾ c poblano pepper
- Chili Starter: 1 ½ c diced butternut, 2 T onion, 1 T garlic
- 8 oz ground turkey
- Tomatoes & Broth: ½ c chicken broth, 1 c crushed tomatoes
- 1 ½ c cannellini beans
- 1 lime
- 3 T sour cream
- 2 T queso fresco
- 2 T cilantro

NEED AT HOME: olive oil, salt & pepper

Instructions in parentheses are for meal kits serving 4

1. TOAST PEPITAS & PREP VEGGIES

- In a pot large enough to cook the chili in later, heat 1 Tbsp olive oil (2 Tbsp for meals serving 4) over med heat
- Add pepitas, Pepita Spice and a pinch of salt
- Toast, stirring frequently, until pepitas smell fragrant and are lightly browned, about 3–5 min, then remove from pot and set aside
- Remove seeds and chop poblano

- Chop cilantro
- Drain and rinse beans
- Cut lime(s) into wedges

2. PREP & COOK CHILI

- In the same pot used for pepitas, heat 2 Tbsp oil (*3 Tbsp*) over med-high
- Add turkey and $\frac{1}{4}$ tsp each salt & pepper ($\frac{1}{2}$ tsp) and cook 5-8 min, until browned, breaking up with a wooden spoon, then remove
- To the same pot, add Chili Starter & poblano pepper and cook until beginning to soften, 5-7 min
- Add Chili Spice & cayenne pepper—HOT! add to taste—and cook 1 min or until fragrant
- Stir in Tomatoes & Broth, $\frac{1}{2}$ cup water (*1 cup*), cooked turkey, beans & $\frac{1}{2}$ tsp salt (*1 tsp*), bring to a boil, then reduce heat to low and cook until butternut is tender, about 20 min
- Crumble queso fresco
- Adjust chili seasoning to taste

3. GARNISH & GATHER

- Serve chili in bowls topped with spiced pepitas, sour cream, queso fresco, cilantro & lime wedges