

Cal Smart Turkey Chilli

with Lime Crema

Calorie Smart

30 Minutes





Minced Turkey





Lime



Sour Cream





Black Beans



Garlic Puree



Mirepoix

Sweet Bell Pepper



Green Onions



Crushed Tomatoes

Start here

Before starting, wash and dry all produce.

Bust out

Measuring spoons, strainer, zester, small bowl, measuring cups, large pot

Ingredients

2 Person	4 Person
250 g	500 g
2 tbsp	4 tbsp
1	2
3 tbsp	6 tbsp
370 ml	740 ml
113 g	227 g
1 tbsp	2 tbsp
160 g	320 g
2	2
370 ml	740 ml
	250 g 2 tbsp 1 3 tbsp 370 ml 113 g 1 tbsp 160 g 2

^{*} Pantry items

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.

Calorie Smart (650kcal or less) is based on a per serving calculation of the recipe's kilocalorie amount.



Prep

Drain and rinse **black beans**. Core, then cut **pepper** into ¼-inch pieces. Zest, then juice **lime**. Thinly slice **green onions**.



Cook turkey

Heat a large pot over medium-high heat. When hot, add 1 tbsp oil (dbl for 4 ppl), then turkey, garlic puree and mirepoix. Season with Mexican Seasoning, salt and pepper, then cook, breaking up turkey into smaller pieces until no pink remains, 4-5 min.**



Cook chilli

Add peppers, black beans, lime juice, crushed tomatoes and ½ cup water (dbl for 4 ppl). Season with salt and pepper, then stir to combine. Bring to a boil. Once boiling, reduce heat to medium-low. Cover and cook, stirring occasionally, until chilli thickens slightly, 10-12 min.



Make lime crema

While **chilli** cooks, add **lime zest** and **sour cream** to a small bowl. Season with **salt** and **pepper**, then stir to combine.



Finish and serve

Divide **chilli** between bowls. Dollop with **lime crema**, then sprinkle **green onions** over top.

Dinner Solved!

Contact

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^{**} Cook to a minimum internal temperature of 74°C/165°F.