



## Turkey Chilaquiles Verde

with Cilantro, Feta & Sour Cream



20-30min



2 Servings

| This recipe is customized with ground turkey.



## What we send

- 6 (6-inch) corn tortillas
- 1 yellow onion
- 1 poblano pepper
- ½ lb tomatillos
- 10 oz pkg ground turkey
- ¼ oz ground cumin
- 2 pkts turkey broth concentrate
- ¼ oz fresh cilantro
- 2 (1 oz) sour cream <sup>7</sup>
- 1.4 oz feta cheese <sup>7</sup>

## What you need

- neutral oil
- kosher salt & ground pepper

## Tools

- rimmed baking sheet
- medium skillet
- potato masher or fork

## Cooking tip

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## Allergens

Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 770kcal, Fat 47g, Carbs 53g, Protein 39g



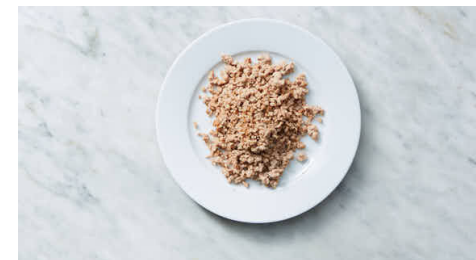
### 1. Prep ingredients

Preheat oven to 350°F with a rack in the lower third. Stack **tortillas**, then cut into 8 wedges. Finely chop **onion**. Halve **poblano**, discard stem and seeds, then cut into ½-inch pieces. Remove and discard any husks from **tomatillos**, then halve and coarsely chop.



### 2. Bake tortilla chips

On a rimmed baking sheet, toss **tortillas** with **1 tablespoon oil** and season with **salt** and **pepper**. Bake on lower oven rack until golden brown and crisp, stirring halfway through, 15-20 minutes total (watch closely as ovens vary).



### 3. Cook turkey

While **tortillas** bake, heat **1 tablespoon oil** in a medium skillet over high. Add **turkey** and season with **salt** and **pepper**. Cook, breaking meat up into smaller pieces, until browned and cooked through, 4-6 minutes. Transfer turkey to a plate.



### 4. Cook tomatillos

To same skillet, add **poblanos**, **¾ of the chopped onions**, **1 tablespoon oil**, and **a pinch of salt**. Cook over medium heat, stirring, until veggies are softened and lightly browned, about 2 minutes. Add **tomatillos** and **½ teaspoon cumin**. Cover and cook, stirring occasionally, until tomatillos are softened, about 5 minutes. Coarsely crush tomatillos with a potato masher or fork.



### 5. Simmer sauce

Add **turkey**, **all of the turkey broth concentrate**, **1 cup water**, and **½ teaspoon salt** to skillet with **tomatillos**. Bring to a boil, then simmer until flavors meld and liquid is reduced by one third, 3-4 minutes. Season to taste with **salt** and **pepper**.



### 6. Finish & serve

Add **tortilla chips** to **sauce** and toss gently until coated and chips absorb enough sauce to soften slightly. (Be careful not to break the chips.) Coarsely chop **cilantro leaves and stems**. Crumble **feta** into ½-inch pieces. Divide **chilaquiles** between plates and garnish with **cilantro**, **feta**, **remaining chopped onions**, and **sour cream**. Enjoy!