



Berbere-Spiced Turkey & Couscous Stew

with Sour Cream & Mint



40min



2 Servings

| This recipe is customized with ground turkey.

What we send

- 1 yellow onion
- 1 carrot
- 1 zucchini
- 10 oz pkg ground turkey
- ¼ oz berbere spice blend
- 14½ oz can whole peeled tomatoes
- 3 oz Israeli couscous ¹
- ¼ oz fresh mint
- 2 (1 oz) sour cream ⁷

What you need

- garlic
- olive oil
- kosher salt & ground pepper
- sugar

Tools

- large Dutch oven or pot with lid

Cooking tip

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Allergens

Wheat (1), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 680kcal, Fat 31g, Carbs 63g, Protein 39g



1. Prep ingredients

Halve and cut **onion** into ¼-inch pieces. Scrub and trim **carrot**, then halve lengthwise and cut into ¼-inch thick half-moons.

Quarter **zucchini** lengthwise and then cut into ½-inch thick pieces crosswise.

Finely chop **2 teaspoons garlic**.



4. Add seasoning

Stir in **garlic** and **1-2 teaspoons berbere spice blend** (depending on spice preference). Cook until fragrant, about 1 minute. Add **3 cups water** to pot and bring to a simmer, scraping up bits from the bottom of the pan.



2. Sauté onions & carrots

Heat **1 tablespoon oil** in a large Dutch oven or pot with a lid over medium-high. Add **zucchini** and cook until browned, 3-5 minutes stirring occasionally. Transfer to plate and reserve until step 6.

Add **onions** and **carrots**; season with **salt** and **pepper**. Cook until onions are translucent and carrots are just tender, 5-7 minutes.



5. Add tomatoes & couscous

Add **tomatoes**, cover, and bring to a boil over high heat; crush tomatoes with the back of a spoon. Stir in **couscous**. Reduce heat to medium-high and simmer, partially covered, and stirring occasionally, until couscous is al dente and **broth** is slightly thickened, about 15 minutes. Remove from heat. Season with **1 teaspoon salt**, **½ teaspoon sugar**, and **a few grinds of pepper**.



3. Cook turkey

Add **ground turkey** to pot with **veggies**; season with **salt** and **pepper**. Cook over medium-high heat, stirring and breaking up meat into large pieces, until deeply browned in spots and cooked through, 4-5 minutes.



6. Finish & serve

Meanwhile, pick **mint leaves** from stems, discard stems and thinly slice leaves. In a small bowl, stir together **sour cream**, **1½ tablespoons water**, and **1 tablespoon oil**; season to taste with **salt** and **pepper**. Return **zucchini** to pot and cook until heated through, about 1 minute. Spoon **stew** into bowls and top with a drizzle of **sour cream** and **fresh mint**. Enjoy!