



Turkey Chilaquiles Verde

with Cilantro, Feta & Sour Cream



20-30min



2 Servings

Chilaquiles is a traditional Mexican dish made with crispy tortillas smothered in sauce. It's a popular breakfast item, but this hearty version will hit the spot breakfast, lunch, or dinner! We toss crunchy baked corn tortilla chips in a bright tomatillo sauce with cumin, poblano peppers, and ground turkey. If that's not enough to make you want to dive right in, we top it off with sour cream, cilantro, onions, and cheese.

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 chicken broth concentrate
- ¼ oz fresh cilantro
- 2 (1 oz) sour cream ⁷
- 2 oz feta ⁷

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 780kcal, Fat 48g, Carbs 73g, Protein 41g



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.



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.



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).



5. Simmer sauce

Add **turkey**, **all of the 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**.



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.



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!