



Game Day Turkey Chili

with Skillet Cornbread



30-40min



2 Servings

No matter who you're rooting for, this chili will tackle your big game appetite. This dish features a hearty blend of ground turkey and kidney and black beans, simmered together in a rich tomato-based sauce with aromatics and a warming taco seasoning. We finish the chili with a sprinkle of fresh cilantro and a side of skillet cornbread which comes together in a flash. It's a touchdown!

What we send

- 1 red onion
- garlic
- ¼ oz fresh cilantro
- 10 oz pkg ground turkey
- ¼ oz taco seasoning
- 6 oz tomato paste
- 15 oz can black beans
- 15 oz can kidney beans
- 2 (2½ oz) cornbread mix ^{1,3,6,7}

What you need

- neutral oil
- kosher salt & pepper
- all-purpose flour ¹

Tools

- medium Dutch oven or pot
- small (8") ovenproof skillet (preferably cast-iron)

Allergens

Wheat (1), Egg (3), Soy (6), Milk (7).
May contain traces of other allergens.
Packaged in a facility that packages
gluten containing products.

Nutrition per serving

Calories 1460kcal, Fat 48g, Carbs
197g, Protein 63g



1. Prep ingredients

Preheat oven to 425°F with a rack in the upper third.

Finely chop **onion**. Finely chop **2 large garlic cloves**. Coarsely chop **cilantro stems and leaves**.



4. Prep cornbread

Meanwhile, in a medium bowl, whisk to combine **all of the cornbread mix** and **1 cup water**.

Heat a small ovenproof skillet over high until very hot.



2. Start chili

Heat **1 tablespoon oil** in a medium Dutch oven or pot over medium-high. Add **turkey** and a **generous pinch of salt**. Cook, breaking up meat into smaller pieces, until browned, 5-8 minutes. Add **garlic, taco seasoning**, and **¾ of the onions**. Cook, stirring occasionally, until onions are softened, about 5 minutes. Stir in **¼ cup tomato paste** and cook, about 1 minute.



5. Bake cornbread

Add **2 tablespoons oil or butter** to hot skillet, then pour in **cornbread batter**, allowing it to spread to the edges (batter will sizzle, it's OK!).

Bake cornbread on upper oven rack until golden, risen, and a toothpick inserted in the center comes out with just a few moist crumbs, about 15 minutes.



3. Simmer chili

To the pot, add **all of the beans and their liquid**, **2 cups water**, and a **generous pinch each of salt and pepper**; bring to a boil.

In a small bowl, combine **1 tablespoon flour** and **2 tablespoons water**; stir flour mixture into **chili**. Simmer, partially covered, over medium heat, stirring occasionally, until thick and rich, about 20 minutes.



6. Garnish & serve

Ladle **chili** into bowls and top with **cilantro** and **remaining onions**. Cut **cornbread** into squares or wedges, and serve alongside. Enjoy!