

MARLEY SPOON



Tex-Mex Turkey Frito Pie

with Cheese & Cilantro

 30min  2 Servings

Everyone's favorite corn chip isn't just made for snacking. The Frito pie is Tex-Mex comfort food at its core, and all you need to make it is just one skillet. Turkey, onions, and peppers are the base of this savory chili, enhanced by salsa, cilantro, and chorizo chili spice. Sprinkle Fritos and cheese on top, then quickly broil it all together for a quick and playful dinnertime meal.

What we send

- 1 yellow onion
- 1 green bell pepper
- ¼ oz fresh cilantro
- 10 oz pkg ground turkey
- ¼ oz chorizo chili spice blend
- 2 (4 oz) salsa
- 2 bags Fritos
- 2 oz shredded cheddar-jack blend ¹

What you need

- neutral oil
- kosher salt & ground pepper

Tools

- medium heavy skillet (preferably cast-iron)

Cooking tip

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Allergens

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

Nutrition per serving

Calories 730kcal, Fat 47g, Carbs 44g, Protein 37g



1. Prep ingredients

Halve **onion** and coarsely chop. Halve **bell pepper**, remove stems and seeds and cut into ½-inch pieces. Set aside 1 tablespoon each of onions and peppers for step 6.

Pick **cilantro leaves** from stems and wrap in a damp paper towel, reserve until step 6. Finely chop **cilantro stems**.



4. Add aromatics

To skillet, add **cilantro stems** and **2 teaspoons chorizo chili powder** (or more or less, depending on heat preference); cook until fragrant. Stir in **all of the salsa** and **⅔ cup water**. Bring to a simmer and remove from heat. Season to taste with **salt** and **pepper**.



2. Cook turkey

Heat **1 tablespoon oil** in a medium cast-iron skillet. Add **ground turkey** and season with **salt** and **pepper**. Cook, breaking meat up into smaller pieces, until browned, about 5 minutes.



5. Broil cheese

Top **chili** evenly with **Fritos** and then with **cheese**. Broil until cheese is melted, 1–3 minutes (watch carefully as broilers vary).



3. Cook veggies

Preheat broiler with a rack in the upper third.

Add **remaining onions and peppers** to skillet with **turkey**. Cook, stirring occasionally, until veggies are tender and just starting to brown, 5–7 minutes.



6. Finish & serve

Garnish **Frito pie** with **reserved cilantro leaves, peppers, and onions**. Enjoy!