

DINNERLY



Slow Cooker Turkey Chili with Fritos, Sour Cream & Cheese

 5h  2 Servings

We're going to put your slow cooker to good use! A classic turkey chili benefits from low and slow heat, creating tender meat and super-sized flavors. Make sure to call up your favorite friends, because this recipe makes extra servings so you can share. Load it up with all the toppings: sour cream, shredded cheese, raw onions, and most importantly, Fritos! We've got you covered! Cook time (2-p plan serves 4; 4-p plan serves 8)

WHAT WE SEND

- 1 yellow onion
- 14½ oz can whole peeled tomatoes
- 2 (10 oz) pkgs ground turkey
- 2 (15 oz) cans kidney beans
- 2 (¼ oz) Tex-Mex spice blend
- 2 bags Fritos
- 3 (1 oz) sour cream ¹
- 2 (2 oz) shredded cheddar-jack blend ¹

WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper
- all-purpose flour ²
- sugar

TOOLS

- slow cooker
- large skillet

ALLERGENS

Milk (1), Wheat (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

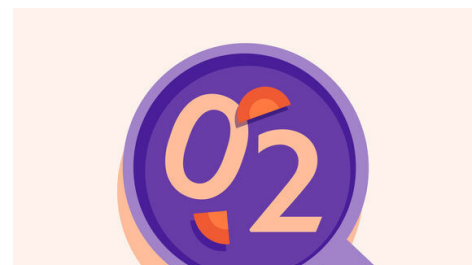
Calories 790kcal, Fat 38g, Carbs 62g, Protein 53g



1. Prep ingredients

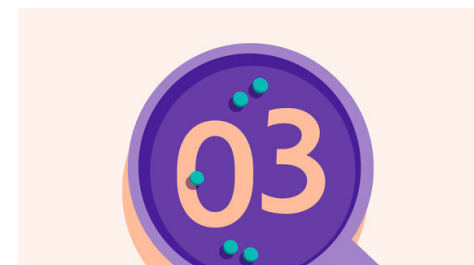
Finely chop **onion**.

To slow cooker, add **tomatoes** and **all but 2 tablespoons onions**; crush tomatoes using back of a spoon or your hands.



2. Brown turkey

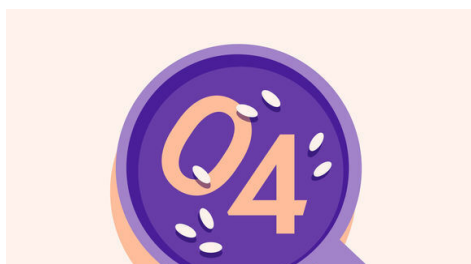
Heat **2 tablespoons oil** in a large skillet over high until shimmering. Add **ground turkey** in large clumps and season with **salt** and **pepper**. Cook, without stirring, until well browned on the bottom, 3–5 minutes. Using a slotted spoon, transfer to slow cooker (it won't be cooked through). Reduce heat to low.



3. Deglaze skillet

Add **2 tablespoons flour** to skillet, stirring constantly, until fragrant and lightly golden, 1–2 minutes. Add **1½ cups water**; scrape up browned bits from the bottom. Whisk until smooth.

Break up **turkey** with a spoon until finely ground. To slow cooker, add **deglaizing liquid from skillet**, **all of the beans and their liquid** and **Tex-Mex spice**, **2 teaspoons salt**, and **1 teaspoon sugar**.



4. Cook & serve

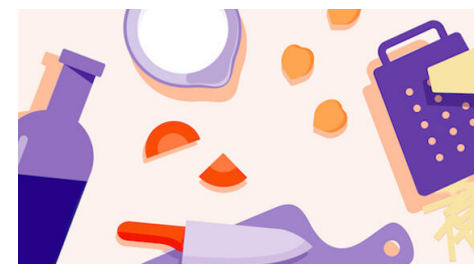
Cover slow cooker and cook on high until **turkey** is very tender and mixture is thickened, about 6 hours (or overnight). Season to taste with **salt** and **pepper**.

Serve **slow cooker chili** with **Fritos**, **sour cream**, **cheese**, and **remaining onions**. Enjoy!



5. ...

What were you expecting, more steps?



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!