

DINNERLY



Turkey Chili Mac with Sour Cream:

More servings? Or leftovers? You choose!



20-30min



2 Servings

We've been living in our hibernation clothes for some time now, so it feels appropriate that, like the squirrels, we're loading up! Not on acorns, silly....On dinner! This comfort food meal serves up a little more, so you can choose-your-own-adventure. Choose to fill your plate with an extra serving OR store some away for the next day OR share with other hibernating friends and fam. Either way, you win. We've got you covered!

WHAT WE SEND

- ½ lb elbow macaroni ¹
- 1 green bell pepper
- garlic
- 10 oz pkg ground turkey
- 6 oz can tomato paste
- 2 (¼ oz) pkts taco seasoning
- 2 (1 oz) pkts sour cream ⁷

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- butter ⁷

TOOLS

- medium saucepan
- large skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 480kcal, Fat 19g, Carbs 54g, Proteins 24g



1. Boil pasta

Bring a medium saucepan of **salted water** to a boil. Add **pasta** to boiling water and cook until al dente, stirring often to prevent sticking, 4–5 minutes. Reserve ½ **cup pasta water** for step 5. Drain pasta and return to saucepan off heat; cover to keep warm.



2. Prep ingredients

Halve **pepper**, discard stem and seeds, then cut into ½-inch pieces.

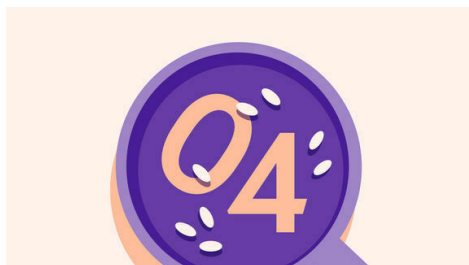
Finely chop **2 teaspoons garlic**.



3. Start chili

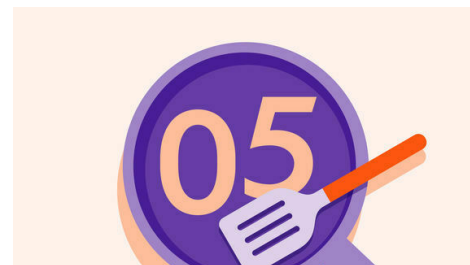
Heat **1 tablespoon oil** in a large skillet over medium-high. Add **chopped peppers** and **a pinch each of salt and pepper**; cook, stirring occasionally, until browned and softened, about 5 minutes.

Add **ground turkey**, **1 tablespoon oil**, and ½ **teaspoon salt**; cook, breaking up turkey with a spoon, until lightly browned and cooked through, about 3 minutes.



4. Simmer chili

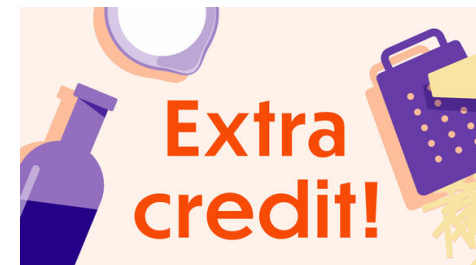
To same skillet, add **tomato paste**, **all of the taco seasoning**, and **chopped garlic**; cook 1 minute. Add **2 cups water** and bring to a simmer, scraping up any browned bits from bottom of skillet. Reduce heat to medium and simmer until **chili** thickens, about 5 minutes.



5. Finish & serve

Add **pasta**, **reserved pasta water**, and **1 tablespoon butter** to skillet with **chili**. Continue to cook over medium heat, stirring, 1–2 minutes more. Season to taste with **salt** and **pepper**.

Serve **turkey chili mac** with **sour cream** spooned over top. Enjoy!



6. Finish it your way!

Top your chili mac with all the fixings—cilantro, guacamole, pickled jalapeños, whatever you like!