

Southwestern Turkey Chili

Cooking Instructions

This dish has 3 parts: Seasoned Ground Turkey, Veggie Sauté Pack, and Crushed Tortilla Topper.

QuickThaw: QuickThaw Soup Kit and Turkey/Veggie Sauté Pack by submerging well-sealed bags in warm water for 15–20 minutes.

Stovetop:

1. In a pot over medium heat, heat 1 Tbls of oil and add contents of Turkey/Veggie Sauté Pack.
2. Sauté for 5–7 minutes, until veggies are tender.
3. Add contents of Soup Kit — beans, corn, and tomatoes — plus 1 cup water and stir slightly.
4. Reduce heat to low, cover pot, and simmer for 10–15 minutes, stirring occasionally, until turkey is cooked throughout.

Internal temp: 165°F.

Serving Suggestions: Top with crushed tortillas. Serve with avocado and heart of palm salad drizzled with balsamic vinegar. Ice cold beer.

Please Note: Cooking times are estimates and vary based on your actual stovetop, as well as item thickness and starting temperature. For best results, always verify the internal temperature of your meals. We recommend instant-read pocket thermometers – they are inexpensive, convenient, and very easy to use.



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