

Spiced Turkey & Chickpea Chili

with Chermoula, Labneh & Pita Croutons

Chermoula is a vividly flavorful North African herb sauce. Here, we're using it to top a hearty turkey chili made with chickpeas and eggplant. The cilantro, garlic, lemon and olive oil perfectly complement the warming spices of ras el hanout, regarded as Morocco's "national spice blend" and one of the cuisine's fundamental ingredients. For crunchy texture and added creaminess, we're also topping the chili with pan-toasted pita croutons and tangy labneh (a Middle Eastern cheese made from strained yogurt).



Ingredients

- 10 Ounces Ground Turkey
- 1½ Cups Chickpeas
- 1 Pocketless Pita
- 3 Cloves Garlic
- 1 Eggplant
- 1 Lemon
- 1 Red Onion
- 1 Bunch Cilantro

Knick Knacks

- 3 Tablespoons Labneh Cheese
- 2 Tablespoons Tomato Paste
- 2 Tablespoons Turkey Chili Spice Blend
(Ras El Hanout, Ground Cumin, Ground Coriander, Ground Cardamom, Crushed Aleppo Pepper, All-Purpose Flour & Dried Orange Peel)

Makes 2 Servings

About 700 Calories Per Serving

Prep Time: 15 min | Cook Time: 25 to 35 min



Instructions

For cooking tips & tablet view, visit blueapron.com/recipes/711

1



Prepare the ingredients:

Wash and dry the fresh produce. Small dice the pita. Cut off and discard the stem end of the eggplant; small dice. Peel and small dice the onion. Peel and mince the garlic; using the flat side of your knife, smash until it resembles a paste (or use a zester). Drain and rinse the chickpeas. Using a peeler, remove the yellow rind of the lemon, avoiding the white pith; mince the rind to get 2 teaspoons of zest (or use a zester). Quarter and deseed the lemon. Finely chop the cilantro leaves and stems.

2



Make the pita croutons:

In a large, straight-sided pan (or large pot), heat 2 teaspoons of olive oil on medium-high until hot. Add the **pita**; season with salt and pepper. Cook, stirring occasionally, 3 to 5 minutes, or until browned and toasted. Transfer to a paper towel-lined plate and immediately season with salt and pepper. Wipe out the pan.

3



Start the chili:

In the pan used to toast the pita, heat 2 teaspoons of olive oil on medium-high until hot. Add the **eggplant**; season with salt and pepper. Cook, stirring occasionally, 3 to 5 minutes, or until browned. Add the **ground turkey**; season with salt and pepper. Cook, frequently breaking the meat apart with a spoon, 3 to 5 minutes, or until browned and cooked through.

4



Finish the chili:

Add the **onion, spice blend, tomato paste** and $\frac{3}{4}$ of the **garlic paste** to the pan of eggplant and turkey; season with salt and pepper. Cook, stirring frequently, 2 to 3 minutes, or until fragrant and the onion has softened. Add the **chickpeas** and **2 cups of water**; season with salt and pepper. Cook, stirring occasionally, 8 to 10 minutes, or until the mixture has thickened. Remove from heat. Season with salt and pepper to taste.

5



Season the labneh & make the chermoula:

While the chili cooks, in a small bowl, combine the **labneh cheese** and the **juice of 1 lemon wedge**; season with salt and pepper to taste. Set aside. In a separate small bowl, combine the **cilantro, lemon zest, remaining garlic paste** and the **juice of the remaining lemon wedges**; season with salt and pepper to taste. Stir in enough **olive oil** to create a thick paste.

6



Serve your dish:

Divide the **finished chili** between 2 bowls. Garnish with the **pita croutons, chermoula** and **seasoned labneh cheese**. Enjoy!