



Easy Turkey & Corn Chilli With Tortilla Chips

★★★★☆ 6240 reviews

This chilli's packed with punchy flavour, and perfect for busy schedules. You'll add flavour to this Mexican-style classic with smoky chipotle, and serve with oven-baked tortilla chips. Buen provecho! ... [Read more](#)

Try Gousto now

Ingredients

For 2 people [**double for 4**]



1/2 tsp cayenne pepper



1 tsp ground coriander



1 tbsp ground cumin



2 tsp smoked paprika



1 spring onion



5.5g chicken stock mix



6 plain tortillas †



20g chipotle paste



150g sweetcorn



250g turkey mince



32g tomato paste



40g cheddar cheese †

You'll also need

Pepper, salt, vegetable oil

Cooking instructions

For 2 people [**double for 4**]



1. Preheat the oven to 200°C/ 180°C (fan)/ Gas 6

Slice the **tortillas** into triangles (layer them up for speedy chopping!)



2. Lightly **oil** a baking tray, then add the **tortilla triangles** (you may need two trays if they're crowded) and a very generous drizzle of **vegetable oil** and a large pinch of **salt**

Give everything a good mix up and put the tray in the oven for 7-9 min or until golden and crisp

Once done, remove from the oven and set aside – these are your **tortilla chips**

Tip: Watch the chips like a hawk, or they may burn!



3. While the tortilla chips are cooking, heat a large, wide-based pan (preferably non-stick) with a drizzle of **vegetable oil** over a medium-high heat

Once hot, add the **turkey mince** and cook for 4 min or until crisp, breaking it up with a wooden spoon up as you go



4. Meanwhile, boil half a kettle

Dissolve the **chicken stock mix**, **tomato paste** and **chipotle paste** (can't handle the heat? Go easy!) in 250ml **[450ml]** **boiled water** – this is your **chipotle stock**

Drain and rinse the **sweetcorn**



5. Once the turkey mince is crisp, add the **smoked paprika, ground coriander, ground cumin** and **cayenne pepper** (not a fan of spice? Just add a little!) to the pan and cook for 1-2 min further



6. Once done, add the **chipotle stock** and **drained sweetcorn** to the pan

Reduce the heat to medium-low and cook for 5-7 min or until you have a thick stew-like consistency

Season very generously with **black pepper** – this is your **turkey & corn chilli**



7. Meanwhile, grate the **cheddar cheese**

Trim and slice the **spring onion[s]** finely

Garnish the **turkey & corn chilli** with the **grated cheese** and the **sliced spring onion**

Serve the **tortilla chips** to the side

Enjoy!

Nutritional information

Allergens

More recipes like this...

