



Thick and Hearty Turkey Chili

Flavorful and with a bit of spice, this turkey chili with two types of beans is sure to be a crowd pleaser!

DIRECTIONS

Sauté onion and bell pepper in oil over medium heat until onions are softened. Add ground turkey and sauté till lightly browned. Add garlic and chipotles in adobo and sauté for two more minutes. Add tomatoes, both kinds of beans, chili powder, cumin, and a pinch of both salt and pepper. Bring to a simmer over medium low heat and cook for 30 minutes or up to an hour for a thicker chili. Season with more salt and pepper to taste and garnish.

YIELD

4 portions

INGREDIENTS

- 2 Tbsp. neutral oil
- 1 yellow onion, diced
- 1 green bell pepper, diced
- 1 lb. ground turkey
- 2 cloves garlic, minced
- 1 7 oz. can chipotles in adobo sauce, minced
- 1 14.5 oz. can crushed tomatoes
- 1 15 oz. can kidney beans
- 1 15 oz. can cannellini beans
- 1 Tbsp chili powder
- 2 tsp ground cumin
- Salt and pepper to taste

Garnish with your choice of diced red onion, sliced green onion, sour cream, and/or shredded cheese