

Best Ever Turkey Chili

Preparation time: 45 min

Difficulty: Easy

Ingredients

- 15 1/2-ounce can kidney beans, drained: 1
- 28-ounce can Pomi diced tomatoes: 1
- Dash of cinnamon:
- Pomi tomato paste: 2 tablespoons
- Salt and pepper:
- Sour cream, chopped chives, cilantro, and/or shredded cheese, for topping:
- chili powder: 1 teaspoon
- cloves garlic, minced: 5
- dark beer, such as Leffe Brown: 1 cup
- dried coriander: 1/2 teaspoon
- ground turkey breast: 1 pound
- hot paprika: 1/2 teaspoon
- hot sauce or chile paste: 1/2 teaspoon
- medium to large onion, chopped: 1
- oregano: 1/4 teaspoon
- red bell pepper, chopped: 1/2



Preparation

The amount of STUFF in chili can sometimes make for an overwhelming eating experience, but not in this case. This recipe makes careful choices about the meat (turkey), beans (kidney), and spices (paprika, coriander, oregano, and cinnamon), which means you can adjust the heat however you'd like (and add toppings aplenty).

Directions

1. Heat a bit of olive oil in a large pot over medium heat. Add the tomato paste, onion, garlic, and red pepper, then cook, stirring occasionally, until softened. Add the chili powder, hot paprika, coriander, oregano, and cinnamon; stir and allow to cook until aromatic, 1 minute.
2. Add the ground turkey and cook, breaking it up with a spoon, until lightly browned. Pour in the beer and allow to cook down slightly.
3. Add the tomatoes, beans, and hot sauce or chili paste.
4. Allow the chili to simmer, uncovered, until thickened, about 40 minutes. Season with salt and pepper to taste. Top with sour cream, chopped chives, cilantro, and/or shredded cheese.

For this recipe we used:

None

