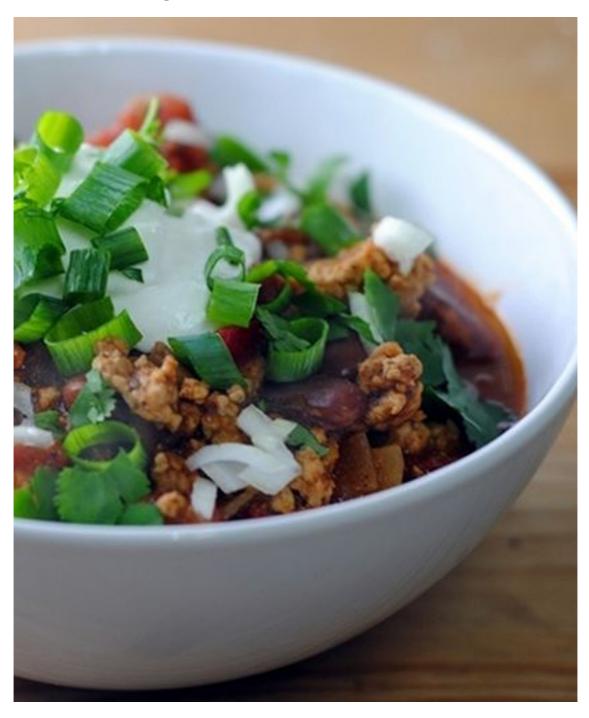


Best Ever Turkey Chili



Preparation time: 45 min

Difficulty: Easy

Ingredients

ullet 15 1/2-ounce can kidney beans, drained: 1

• 28-ounce can Pomi diced tomatoes: 1

• Dash of cinnamon: None

• Pomi tomato paste: 2 tablespoons

• Salt and pepper: None

 Sour cream, chopped chives, cilantro, and/or shredded cheese, for topping: None

chili powder: 1 teaspooncloves 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

For this recipe we used:

Chopped Tomatoes



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.