

# RECIPE



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## TURKEY CHILI

### INGREDIENTS:

1 1/2	lb	ground turkey
2	tbsp	tomato paste
2	cups	salsa (mild or medium)
28	oz	can of plum tomatoes
15	oz	can of small white beans, drained and rinsed
15	oz	can of small red beans, drained and rinsed
1	cup	chicken broth
1	tbsp	lime juice
1	tbsp	olive oil

### *Spice mix:*

1 1/2	tsp	kosher salt
1/2	tsp	freshly ground black pepper
2	tsp	garlic powder
2	tsp	onion powder
2	tsp	paprika
1/4	tsp	chili powder
1/4	tsp	cumin
1	tsp	dried parsley
1	tsp	dried oregano

### DIRECTIONS:

Start by making the spice mixture. In a small bowl combine the kosher salt, garlic powder, onion powder, freshly ground black pepper, paprika, chili powder, cumin, dried parsley and dried oregano, Work all the herbs and spices together by pinch-mixing with your fingers to really combine them all well. Set aside.

Heat the olive oil in a dutch oven or large heavy bottom pot over medium-high heat. Add the ground turkey and cook, breaking up with a flat headed wooden spoon. Cook until all the pink is just cooked out. Then add in the tomato paste and combine with the ground turkey until the paste has melted and the ground turkey has a deep red glaze. Sprinkle in the spice mixture and stir well to combine. Add in the salsa and can of plum tomatoes and break up the plum tomatoes with a spoon. Then stir in the drained and rinsed small white beans, small red beans and chicken broth. Combine well and turn the heat to low, cover and simmer for 30-45 minutes until all the ingredients come together. Remove lid and add in the freshly squeezed lime juice. Stir and serve.

Serves: 6



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