

L. WOODS®

TAP & PINE LODGE

TURKEY CHILI

Yield: 10 Servings

INGREDIENTS

- 1/3 cup olive oil
- 3/4 cup yellow onion, diced
- 2 lbs. ground turkey
- 1/4 cup green bell pepper, diced
- 1/2 cup red bell pepper, diced
- 3/4 Tbsp. chopped garlic
- 1 28-oz. can diced tomatoes (approximately 3 cups)
- 1/3 cup tomato paste
- 3 cups chicken stock
- 2 Tbsp. canned chipotle peppers, minced
- 1/3 cup chili seasoning mix
- 2 Tbsp. red wine vinegar
- 1/4 cup frozen yellow corn
- 3/4 cup canned black beans, rinsed and drained
- 3/4 cup canned kidney beans, rinsed and drained
- 3/4 cup canned Great Northern beans, rinsed and drained
- 3/4 cup canned pinto beans, rinsed and drained
- Scallions, thinly sliced, to taste



METHOD

1. In a large saucepan, sauté yellow onions in olive oil over medium heat until golden brown.
2. Add ground turkey and sauté until fully cooked. Use a whisk or spoon to break up meat into small pieces while cooking.
3. Add diced green and red bell peppers. Continue to cook for about three minutes, or until bell peppers are tender.
4. Add diced tomatoes, chicken stock, chipotle peppers, chili seasoning mix and red wine vinegar. Stir until fully incorporated. Bring to a low simmer for about 20 minutes, or until the mixture thickens slightly.
5. Add yellow corn, black beans, kidney beans, Great Northern beans, pinto beans and scallions. Simmer on low for five minutes.
6. Serve immediately with toppings of choice.

