

Turkey Chili

Leslie Parise

Why the Recipe is Special

This is one of the most tasty uses for left-over turkey after any holiday that we've found. This has been a family favorite for almost 20 years. (Modified from Cooking Light).

Ingredients

1 tbs butter
1 ½ cups chopped onion
½ cup chopped celery
½ cup chopped red bell pepper
1 tbs minced seeded jalapeño pepper
1 minced garlic clove
3 cups chopped cooked turkey
2 19-oz cans cannellini beans or other white beans, drained and divided
2 16-oz cans low-sodium chicken broth
1 4.5-oz can chopped green chiles
Kernels from 2 fresh ears of corn
1 ½ teaspoons ground cumin
1 teaspoon chili powder
½ teaspoon salt
¼ teaspoon black pepper
1 cup milk (optional)
½ cup chopped fresh cilantro

Directions

Melt the margarine in a large Dutch oven over medium-high heat.
Add onion and next 4 ingredients (onion through garlic), and sauté 5 minutes.
Add turkey, 1 1/2 cups beans, broth, and next 6 ingredients (broth through black pepper) and bring to a boil.
Cover, reduce heat, and simmer 15 minutes.
Mash remaining beans.
Add mashed beans and milk to the turkey mixture.
Simmer, uncovered, 20 minutes or until mixture is thick, stirring frequently.
Stir in chopped cilantro if desired.