

Spicy Turkey Chili

Ingredients for Chili:

- 👉 2 Tbsp olive oil
- 👉 2 lbs ground turkey
- 👉 2 large onions diced
- 👉 4 chopped garlic cloves
- 👉 1 large red pepper, 1/2 inch dice
- 👉 2 celery ribs, diced
- 👉 1 jalapeno pepper, finely chopped
- 👉 1 pasilla chile, rehydrated and minced
- 👉 1 Tbsp oregano
- 👉 2 bay leaves
- 👉 3 Tbsp chili powder (I love [Penzey's Chile 3000](#))
- 👉 3 tsp smoked paprika
- 👉 1 tsp chipotle chile (for a smoky and spicier chili)
- 👉 1 Tbsp ground cumin
- 👉 3 cans diced tomatoes
- 👉 2 cups chicken broth
- 👉 Salt and freshly ground pepper to taste
- 👉 2 15-ounce cans of red kidney beans, drained

Optional, but suggested garnishes:

- 👉 diced avocado
- 👉 cilantro sprigs
- 👉 shredded cheddar cheese
- 👉 1 cup sour cream or greek yogurt
- 👉 thinly sliced fresno chiles
- 👉 chopped scallions
- 👉 Sliced lime

To prepare:

Heat the oil over medium-high in a large heavy pot or dutch oven and add the vegetables and spices until vegetables release their juices and reduce (about 5-7 minutes). Add turkey meat to the mixture and allow to brown by breaking up chunks and allowing to cook through. Add the tomatoes, chicken broth, salt and pepper and allow to simmer on low heat for an additional 15 minutes. Combine drained beans to the chili and continue to simmer for another 15 minutes or so. Adjust seasoning as desired.

To serve:

Ladle chili in bowls and add garnishes as desired with the cheddar-chive biscuits to mop up the chili.

