

Turkey and Butternut Squash Chili

Savannah · 30/09/2024



Prep Time

50 mins

Difficult

Medium

Servings

12

Description

This butternut squash chili with ground turkey and beans is a delicious filling chili. Serve topped with sour cream and tortilla chips.

Ingredients

- - 2 tablespoons olive oil - 1 onion
- chopped - 2 cloves garlic
- minced - 1 pound ground turkey breast - 1 pound butternut squash - peeled
- seeded and cut into 1-inch dice - ½ cup chicken broth - 1 (4.5 ounce) can chopped green chilies - 2 (14.5 ounce) cans petite diced tomatoes - 1 (15 ounce) can kidney beans with liquid - 1 (15.5 ounce) can white hominy
- drained - 1 (8 ounce) can tomato sauce - 1 tablespoon chili powder or to taste - 1 tablespoon ground cumin or to taste - 1 teaspoon garlic salt

Instructions

1. Heat olive oil in a large pot over medium heat. Add onion and garlic; cook and stir for 3 minutes. Stir in turkey and cook until crumbly and no longer pink
2. about 5 to 7 minutes. Add butternut squash
3. chicken broth
4. green chilies
5. tomatoes
6. kidney beans
7. hominy
8. and tomato sauce; season with chili powder
9. cumin
10. and garlic salt. Bring to a simmer
11. then reduce heat to medium-low
12. cover
13. and simmer until the squash is tender
14. about 20 minutes. Jamie Justice Yost