



Traditional Chili with Ground Turkey

Savannah · 30/09/2024



Prep Time

1 hr 55 mins

Difficult

Medium

Servings

6

Description

A traditional style chili that can be made with ground turkey or ground beef I have made this recipe with ground beef and ground turkey and they both have a similar flavor Delicious with sweet corn bread and shredded Cheddar cheese After the initial cooking on the stove you can easily transfer this to a slow cooker

Ingredients

- - 3 tablespoons olive oil - 1 pound ground turkey - 1 large onion
- diced - 1 green bell pepper
- chopped - 1 small red bell pepper
- chopped - 2 jalapeño peppers
- diced (Optional) - 4 cloves garlic
- minced - 2 tablespoons cumin - 2 tablespoons chili powder - 1 tablespoon white sugar - 1 teaspoon salt - 1 teaspoon ground black pepper - ½ teaspoon ground thyme - 2 cups beef broth - 1 (15 ounce) can pinto beans
- rinsed and drained - 1 (15 ounce) can red beans
- rinsed and drained - 1 (15 ounce) can diced tomatoes
- undrained - 1 (15 ounce) can tomato sauce - 1 (6 ounce) can tomato paste

Instructions

1. Heat olive oil in a large skillet over medium-high heat; stir in ground turkey. Cook and stir until turkey is crumbly
2. evenly browned
3. and no longer pink. Drain and discard any excess grease. Stir in onion
4. bell peppers
5. and jalapeños; cook and stir until onion softened and translucent
6. about 8 minutes. Add garlic
7. cumin
8. chili powder
9. sugar
10. salt
11. black pepper
12. and thyme. Continue to cook until fragrant
13. about 8 more minutes
14. stirring occasionally. Stir in beef broth
15. pinto beans
16. red beans
17. diced tomatoes
18. tomato sauce
19. and tomato paste. Bring to a boil
20. then reduce heat to low. Simmer until thickened
21. about 45 minutes
22. stirring occasionally. For a thinner chili
23. cover the pot when simmering.