



Chef John39s Turkey Chili

Savannah · 30/09/2024



Prep Time

1 hr 50 mins

Difficult

Medium

Servings

6

Description

I served this turkey chili with cocoa powder with some beautifully ripe slices of avocado that gives the final bowl another layer of silky richness By the way dont let the cocoa powder in our chili spice mixture throw you off Its only a small amount and it really works My chili was garnished with sour cream diced jalapeño cilantro and avocado

Ingredients

- - ¼ cup ancho chile powder - 1 tablespoon paprika - 1 tablespoon ground cumin - 2 ½ teaspoons salt - 1 ½ teaspoons ground dried chipotle pepper - 1 teaspoon dried oregano - 1 teaspoon unsweetened cocoa powder - 1 teaspoon ground black pepper - ¼ teaspoon ground cayenne pepper - ? teaspoon ground cinnamon - 1 tablespoon olive oil - 1 onion
- chopped - 2 ½ pounds ground turkey - 3 cloves garlic
- minced - 1 cup tomato puree - 2 cups water - 2 (12 ounce) cans pinto or pinto beans
- drained and rinsed

Instructions

1. Make the spice mix: Mix ancho chili powder
2. paprika
3. cumin
4. salt
5. chipotle pepper
6. oregano
7. cocoa powder
8. black pepper
9. cayenne pepper
10. and cinnamon in a bowl; set aside. Make the chili: Heat olive oil in a large
11. heavy pot over medium heat. Stir in onion; cook and stir until onion has softened and turned translucent
12. about 5 minutes. Stir in ground turkey and garlic. Cook and stir until turkey is no longer pink
13. breaking up any large chunks
14. 7 to 8 minutes. Stir in spice mixture. Cook until fragrant
15. 3 to 4 minutes. Stir in tomato purée and water. Bring to a simmer
16. then reduce heat to low. Cook until turkey meat is broken down
17. about 1 hour. Stir in beans
18. and continue to simmer until flavors have blended
19. 20 to 30 more minutes.