

Coconut Curry Chili

Savannah · 30/09/2024



Prep Time

1 hr 20 mins

Difficult

Medium

Servings

6

Description

The coconut curry and mango chutney really turn the flavor up in this curry chili recipe I put this together one night with what I had and loved the results It tastes better the next day just like most chili and even freezes well Seriously you have to try it Serve by itself with rice or with naan bread

Ingredients

- - ½ pound ground turkey - 2 (10.75 ounce) cans tomato soup - 1 ¼ cups water - 1 tablespoon minced garlic
- 1 (15 ounce) can chickpeas (garbanzo beans)
- drained and rinsed - 1 (15 ounce) can red kidney beans
- drained and rinsed - ½ cup chopped carrot - ¼ cup mango chutney - 3 tablespoons curry powder - 1 teaspoon onion powder - salt and ground black pepper
- to taste - ½ cup coconut milk
- divided

Instructions

1. Break ground turkey into small pieces into a large skillet over medium heat. Cook and stir turkey
2. continuing to break it into smaller pieces until completely browned
3. 5 to 7 minutes. Drain as much grease as possible from turkey. Combine tomato soup
4. water
5. and minced garlic in a large pot; bring to a boil. Add turkey to the pot and return mixture to a boil and reduce heat to medium-low. Stir chickpeas
6. red kidney beans
7. carrot
8. chutney
9. curry powder
10. onion powder
11. salt
12. and black pepper through turkey mixture; bring to a simmer
13. place a cover on the pot
14. and cook until chickpeas are tender
15. about 15 minutes. Stir 1/4 cup coconut milk through chili
16. return cover to the pot
17. and simmer another 15 minutes. Pour the remaining 1/4 cup coconut milk into chili
18. stir
19. and simmer 30 minutes more. Tips You could add diced potatoes or thinly sliced mango
20. as well. Taste and add whatever spices you think it may need. I like a lot of curry powder and coconut milk
21. so I usually add more. I prefer to let it simmer an additional 30 minutes beyond what is written here.