



Turkey Chili Mac

Savannah · 30/09/2024



Prep Time

5 mins

Difficult

Medium

Servings

1 hr 10 mins

Description

There are two things that make for a great Thanksgiving leftovers recipe The first one is it shouldnt remind you of the original meal Plus and just as important it should be super easy and simple to make Not only does this turkey chili mac satisfy those two requirements it also happens to be incredibly delicious and pretty nice to look at Garnish with grated cheese onions sour cream and cilantro if desired

Ingredients

- - 2 tablespoons olive oil - 1 medium yellow onion
- diced - 1 teaspoon salt
- or more to taste - 2 tablespoons chili powder
- or to taste - ½ teaspoon ground dried chipotle pepper
- or more to taste - 1 teaspoon ground black pepper - 1 teaspoon ground cumin - 1 teaspoon unsweetened cocoa powder - 1 pinch ground cinnamon - ½ teaspoon dried oregano - 3 cloves garlic
- minced - 4 cups chicken broth
- or more as needed - 1 (10 ounce) can diced tomatoes with green chile peppers - 1 cup tomato sauce - 1 pound coarsely chopped leftover turkey - 1 (15 ounce) can pinto beans
- rinsed and drained - 1 cup elbow macaroni - ½ cup grated white Cheddar cheese

Instructions

1. Heat olive oil in a pot over medium-high heat. Add onion and 1 teaspoon salt; cook
2. stirring
3. until it starts to soften and turns translucent
4. about 5 minutes. While onion cooks
5. make the spice mixture by combining chili powder
6. chipotle pepper
7. cumin
8. black pepper
9. cocoa
10. cinnamon
11. and oregano in a small bowl. Add garlic and the spice mixture to the onion and cook
12. stirring
13. 1 to 2 minutes. Stir in 4 cups chicken broth
14. diced tomatoes with chiles
15. and tomato sauce. Raise the heat to high and bring to a simmer. Reduce the heat to medium-low and simmer
16. stirring occasionally
17. for 15 minutes. Add the leftover turkey meat along with additional chicken broth if needed
18. and cook
19. stirring occasionally
20. for another 15 minutes. Taste for salt and other seasonings and adjust as needed. Raise the heat to high and bring to a boil. Stir in pinto beans and elbow macaroni and cover tightly with a lid. Cook
21. covered
22. until the pasta is just barely tender
23. about 5 minutes. Turn off the heat
24. remove the lid
25. and stir very well. Cover back up and let sit with the heat off for 5 minutes. Uncover
26. stir in Cheddar cheese
27. and serve immediately. Unknown Chef's Notes: Feel free to use homemade turkey broth instead of chicken. You can use tomato puree instead of sauce. If you want your chili to be a little more soupy
28. all you need to do is add a little more broth or stock.