

Sheet Pan Turkey Chili with Cornbread 34Dumplings34

Savannah · 30/09/2024



Prep Time

10 mins

Dificult

Medium

Servings

1 hr 25 mins

Description

A different way to prepare chili and cornbread This is a bit on the spicier side so go easy on the chili powder and jalapenos for a milder version This really fills up the sheet pan to the top but dont worry it will fit If youre worried about spills place aluminum foil on the oven rack before baking

Ingredients

- - 1 pound lean ground turkey - 1 large onion
- chopped - 1 orange bell pepper
- chopped - 4 cloves garlic
- roughly chopped - 1 celery stalk
- chopped - 2 tablespoons vegetable oil - salt and ground black pepper to taste - 1 (14.5 ounce) can no-salt-added diced tomatoes - 1 (15.5 ounce) can no-salt added dark kidney beans
- undrained - 1 ½ cups low-sodium chicken broth - 1 (6 ounce) can tomato paste - 1 cup frozen corn - 4 tablespoons sliced jarred jalapenos - 1 tablespoon molasses - 1 tablespoon Worcestershire sauce - 2 teaspoons chili powder - 1 ½ teaspoons dried oregano - 1 teaspoon paprika - 1 teaspoon ground cumin - 1 teaspoon garlic powder - 1 teaspoon onion powder - 1 ¼ cups cornmeal - ¾ cup whole wheat flour - 4 teaspoons baking powder - ½ teaspoon salt - 1 cup milk - 3 tablespoons vegetable oil - 3 tablespoons honey - 1 egg - 1 cup shredded sharp Cheddar cheese - 2 green onions
- thinly sliced

Instructions

1. Preheat the oven to 400 degrees F (200 degrees C). Grease a 12x17-inch sheet pan. Crumble ground turkey and place onto one half of the sheet pan. Place onion
2. bell pepper
3. garlic
4. and celery on the other half of the sheet pan. Drizzle both with oil
5. and season with salt and pepper. Bake in the preheated oven
6. stirring once
7. until meat is cooked through and vegetables are soft
8. about 15 minutes. Meanwhile
9. place diced tomatoes
10. kidney beans
11. chicken broth
12. tomato paste
13. corn
14. jalapenos
15. molasses
16. Worcestershire sauce
17. chili powder
18. oregano
19. paprika
20. cumin
21. garlic powder
22. onion powder
23. 1/2 teaspoon salt
24. and 1/2 teaspoon pepper in a large bowl. Stir until well combined. Carefully pour mixture over the turkey and vegetables
25. and gently stir to combine. Whisk cornmeal
26. flour
27. baking powder
28. and salt in a bowl until combined. Add milk
29. oil
30. honey
31. and egg
32. whisking until combined. Place about 8 dollops of the batter over the top of the chili. Sprinkle each "dumpling" with Cheddar cheese. Carefully return sheet pan to the hot oven
33. and bake until chili is bubbling and cornbread is browned on top
34. 30 to 35 minutes. Allow to cool for 10 minutes. Sprinkle with sliced green onions just before serving. Cook's Note: I like to use whole wheat flour in the cornbread just for a bit more nutrition--but you can use all-purpose if you prefer that instead.