



Popa39s Simple White Chili

Savannah · 30/09/2024



Prep Time

1 hr 25 mins

Difficult

Medium

Servings

10

Description

A simple version of white chili that can be made on the stove top or in a slow cooker This is our goto chili for those chilly winter days Cook on Low in a slow cooker for 4 hours if preferred Serve with garlic cheese bread Enjoy

Ingredients

- - 1 ¼ pounds ground turkey - 1 tablespoon low-sodium chicken base (such as Better Than Bouillon®) - 3 cups boiling water - 3 (14.5 ounce) cans Great Northern beans
- drained - 1 (28 ounce) can green enchilada sauce - 2 (4 ounce) cans diced green chiles
- undrained - 1 onion
- chopped - 1 tablespoon granulated garlic - ¼ teaspoon ground cumin - 2 teaspoons dried Mexican oregano
- 1 bunch fresh cilantro
- finely chopped - 1 onion
- diced

Instructions

1. Crumble ground turkey into a Dutch oven over medium heat; cook and stir until turkey is browned
2. 10 to 15 minutes. Drain and discard any excess grease. Stir chicken base and boiling water together in a bowl until base is dissolved; pour over cooked ground turkey. Add Great Northern beans
3. enchilada sauce
4. green chiles
5. chopped onion
6. granulated garlic
7. cumin
8. and oregano; stir well. Simmer until flavors have blended
9. about 1 hour. Spoon chili into bowls. Combine cilantro and diced onion in a bowl; sprinkle over chili for serving.