

Rhubarb Chili

Savannah · 30/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

8

Description

This chili was a fun experiment that my kids gave 5 stars Rhubarb is very popular in desserts and should make an appearance in a main dish occasionally Serve with your favorite chili toppings or eat on its own

Ingredients

- - 2 tablespoons extra-virgin olive oil - 3 cups chopped fresh rhubarb (1/2-inch pieces) - 1 onion
- chopped - 1 large red bell pepper
- chopped - 1 teaspoon sea salt - 1 ½ pounds ground turkey - 3 cloves garlic
- minced - 2 tablespoons chili powder - 2 tablespoons unsweetened cocoa powder - 1 tablespoon white sugar - 1 ½ teaspoons ground cumin - ½ teaspoon ground cinnamon - ¼ teaspoon ground allspice - ? teaspoon ground cayenne pepper - 2 (15 ounce) cans black beans
- rinsed and drained - 2 (14.5 ounce) cans diced tomatoes - 1 cup frozen white corn - salt and ground black pepper to taste

Instructions

1. Heat olive oil in a large pot over medium heat. Add rhubarb
2. onion
3. red bell pepper
4. and salt; cook and stir until tender
5. about 5 minutes. Add ground turkey and garlic and cook until turkey starts to brown
6. about 5 minutes. Stir chili powder
7. cocoa powder
8. white sugar
9. cumin
10. cinnamon
11. allspice
12. and cayenne pepper into the pot; cook and stir for 3 minutes. Add blacks beans
13. diced tomatoes
14. and corn; mix well to combine. Bring chili to a boil
15. reduce heat and simmer
16. covered
17. until thickened and flavors are combined
18. about 30 minutes. Season with salt and black pepper. Cook's Notes: Substitute ground beef for the turkey if preferred. Because this is a thick chili
19. make sure to keep the lid on while it simmers.