



Turkey and Chorizo Chili with White Beans

Savannah · 30/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

6

Description

Tasty fullflavored chili with turkey and chorizo Green chiles and spices offer just a little bit of heat Serve with corn chips and avocado salad

Ingredients

- - 1 tablespoon olive oil - 1 pound ground turkey - 8 ounces bulk Mexican chorizo sausage - 1 cup diced onion - ½ cup diced celery - 1 jalapeno pepper
- diced - 2 teaspoons ground cumin - 2 teaspoons ground coriander - 2 teaspoons dried oregano - 1 tablespoon ground thyme - 2 cloves garlic
- chopped - 1 (16 ounce) can diced tomatoes - 1 (16 ounce) can cannellini beans
- rinsed and drained - ½ (28 ounce) can tomatillos
- drained and chopped - 1 (7 ounce) can diced green chiles - 1 tablespoon reduced-sodium soy sauce - 1 teaspoon chopped fresh cilantro
- or to taste

Instructions

1. Heat oil in a large pot over medium-high heat. Add ground turkey and chorizo; cook and stir until crumbly and beginning to brown
2. about 5 minutes. Stir in onion
3. celery
4. and jalapeno; continue to cook and stir until meat is browned and onion is translucent
5. about 5 minutes more. Stir in cumin
6. coriander
7. and oregano followed by thyme and garlic. Add tomatoes
8. cannellini beans
9. tomatillos
10. and green chiles. Stir in soy sauce. Reduce heat and let simmer to combine flavors
11. 20 to 30 minutes. Add cilantro just before serving. Cook's Note: You can use Great Northern beans instead of cannellini.