

TURKEY BLACK BEAN CHILI

KEEP CALM AND COOK ON

Yield: 1 gallon

Oven: N/A

Ingredients

1	ounce	vegetable oil
4	ounces	onion, small diced
1	ounce	canned green chilies
2	ounces	green bells, diced
1	tablespoon	jalapenos, minced
2	each	garlic cloves, pasted
1	pound	ground turkey
0.25	teaspoon	cinnamon
1	teaspoon	cumin seed, ground
2	teaspoon	chili powder
0.25	teaspoon	cayenne, ground
2	tablespoon	tomato paste
1	pound	canned diced tomatoes
1	pint	chicken stock
8	ounces	cooked black beans
2	ounces	fresh cilantro
	to taste	salt & black pepper

Procedures

1. In a large heavy bottom pot over medium high heat, add vegetable oil and heat until shimmering.
2. Into the shimmering oil, add small diced onion, canned green chilies, diced green bell peppers and minced jalapeños, season and stir until fragrant—about 3 minutes.
3. Into the fragrant vegetables, add the pasted garlic and heat until fragrant—about 90 seconds.
4. Into the *sofrito*, add the ground turkey, season with salt, pepper, cinnamon, ground cumin, chili powder and ground cayenne, using a flat-edged spoon, break up and stir with the other ingredients until the size of small peas and stiffened, but not brown.
5. Into the stirred and stiffened turkey, add the tomato paste, stir vigorously to distribute across all the products in the pan, heat until fragrance changes. (*pincé*)
6. Into the *pincéed* vegetables, add canned diced tomato, chicken stock and black beans, heat until simmering, reduce heat to maintain simmer until vegetables are tender and flavors have blended—about 45 minutes.
7. At service, garnish with fresh cilantro and crema agría.

NOTES: