



Terrific Turkey Chili



Prep
15 m

Cook
55 m

Ready In
1 h 10 m

Recipe By: big surprise

"Using some fresh and some canned ingredients, this chili is a snap to throw together and will keep you craving it for days. Chunky zucchini, fresh green onion, sour cream, and - what the heck - shredded Cheddar cheese, are sure to make this your favorite chili recipe. If you like beans in your chili, garbanzos right out of the can are great in this."

Ingredients

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| 3 tablespoons vegetable oil, divided | 1 (14.5 ounce) can crushed tomatoes, or coarsely chopped tomatoes packed in puree |
| 1 1/2 pounds ground turkey | 1 (7 ounce) can chopped green chile peppers |
| 1 (1 ounce) package taco seasoning mix | 1 medium onion, finely chopped |
| 1 teaspoon ground coriander | 1 green bell pepper, diced |
| 1 teaspoon dried oregano | 3 medium zucchini, halved lengthwise and sliced |
| 1 teaspoon chili pepper flakes | 1 bunch green onions, chopped |
| 2 tablespoons tomato paste | 1 cup sour cream |
| 1 (14.5 ounce) can beef broth | 1 cup shredded Cheddar cheese |
| 1 (7 ounce) can salsa | |

Directions

- 1 Heat 1 tablespoon of oil in a large stock pot over medium-high heat. Crumble turkey into the pot, stirring with a wooden spoon to break apart as much as possible. Season with taco seasoning mix, coriander, oregano, chili flakes, and tomato paste, and mix until meat is evenly coated with seasonings. Continue cooking, reducing heat if necessary, until turkey is well browned.
- 2 Pour in beef broth, and simmer to reduce liquid slightly, about 5 minutes. Add salsa, tomatoes, and green chilies, and continue cooking at a moderate simmer for ten minutes. Adjust the thickness at any time you feel necessary by adding water.
- 3 While chili is still cooking, heat one tablespoon of oil in a large skillet over medium-high heat. Cook onion and green bell pepper, stirring occasionally for 5 minutes, or until onion is translucent and bell pepper is lightly browned. Add onion and bell pepper to the chili, and continue cooking at a very low simmer.
- 4 In the same skillet, heat the remaining tablespoon of oil over medium-high heat. Add the zucchini, and cook stirring occasionally, for 5 minutes, or until lightly browned. Add the zucchini to the chili, reduce heat, and continue cooking 15 minutes more. Again, adjust the consistency with water as needed.
- 5 Ladle chili into serving bowls. Top with sour cream, green onion, and cheddar cheese, and serve.