Turkey Chili

Serves: 8-10 people | Cook Time: 1 hour | Difficulty: Easy

Equipment Needed:

• 12-inch Dutch oven with lid

• Can opener

• Large spoon

• Sharp knife and cutting board

Ingredients:

| Ingredient | Amount | Notes |
|----------------|------------------------|------------------------|
| Ground turkey | 2 lbs | Lean variety |
| Kidney beans | 1 can (15 oz), drained | Rinsed |
| Black beans | 1 can (15 oz), drained | Rinsed |
| Pinto beans | 1 can (15 oz), drained | Rinsed |
| Diced tomatoes | 2 cans (14.5 oz each) | Fire-roasted preferred |
| Chicken broth | 2 cups | Low sodium |
| Yellow onion | 1 large, diced | Finely chopped |
| Bell pepper | 1 large, diced | Any color |
| Carrots | 2 large, diced | Small dice |
| Celery | 2 stalks, diced | Include leaves |
| Garlic | 6 cloves, minced | Fresh only |
| Chili powder | 3 tbsp | Quality blend |
| Cumin | 2 tsp | Ground |
| Paprika | 1 tsp | Smoked preferred |
| Salt | 1 tsp | To taste |
| Black pepper | 1/2 tsp | Freshly ground |
| Vegetable oil | 2 tbsp | For cooking |

Complete Cooking Steps:

Step 1: Set up and Brown Turkey

Set up 19 coals, with 6 on top and 13 on bottom, to achieve a temperature of 375°F.

Add diced onion, bell pepper, carrots, and celery, and cook for 3-4 more minutes, until the vegetables begin to soften.

Step 2: Add Aromatics and Spices

Add minced garlic and cook 30 seconds until fragrant.

Cook for 1-2 minutes, until the spices are fragrant and well combined with the meat and vegetables.

Step 3: Build Chili Base

Add diced tomatoes with their juice, all three types of drained beans, and chicken broth.

Stir well to combine all ingredients. Bring the mixture to a boil, then reduce the heat by removing 4-5 coals from the bottom of the fire.

Step 4: Simmer and Develop Flavors

Cover and cook 40-45 minutes, stirring every 10-15 minutes to prevent sticking.

Chili should thicken, and flavors should meld together beautifully.

Step 5: Final Seasoning and Serve

Taste chili and adjust seasoning with additional salt, pepper, or chili powder as needed.

Chili should have a rich flavor and a thick consistency. Serve hot with desired toppings.

Serving Suggestions:

- Serve with cornbread or tortilla chips
- Great healthy alternative to beef chili
- Top with cheese, sour cream, and green onions
- Perfect for meal prep camping