

“Uber” Turkey Chili
Recipe by Carly Ubersox, Chicago

Ingredients:

3 TBLS extra virgin olive oil
2 lbs. ground turkey from TJ’s Pastured Free Range Poultry
2 TBLS dried, crumbled oregano (divided) from Tiny Greens Organic Farm
2 TBLS smoked paprika (divided)
3 cloves garlic, minced, from River Valley Ranch
3 small yellow onions from King’s Hill Farm
1 organic red pepper, chopped
1 organic yellow pepper, chopped
1 organic green pepper, chopped
3 cups whole roasted tomatoes from Tomato Mountain
5 TBLS chili powder
4 dried Chili de Arbol from Genesis Growers
1 ½ cups mixed beans (black/pinto/kidney/navy/soy), cooked and drained, from Nichols Farm
Salt & Pepper
Shredded cheddar cheese from Prairie Pure Cheese (for serving)

Directions:

- In a small bowl, pour boiling water over Chili de Arbol and let soak until soft, about 20 minutes. Drain and with sharp knife, cut a lengthwise slit from stem to bottom of each pepper, set aside.
- In a medium bowl, combine ground turkey with 1 TBLS each of oregano and paprika, season with salt and pepper, set aside.
- In a heavy pot with lid or Dutch oven over medium heat, heat oil and sauté onions and garlic until translucent, season with salt.
- Add sweet peppers and cook until soft, about 5 – 7 minutes.
- Add turkey and cook until lightly browned and cooked through, breaking up meat with spoon so it’s crumbly and mixed with veggies.
- Pour in the tomatoes and season with remaining 1 TBLS each of oregano and paprika, plus all chili powder, stir until combined.
- Stir in 4 whole, slit Chili de Arbol
- Reduce heat to low, cover and simmer for 30 minutes, stirring occasionally.
- Stir in beans just prior to serving and allow them to warm through.

Serve and enjoy with a sprinkling of shredded cheese on top!