



Chipotle Turkey Chili

Total Time: 90 minutes | Serves: 8



Ingredients

- 1 lb ground turkey
- 1 can adobo peppers in chipotle sauce
- 1/2 onion, chopped
- 4 garlic cloves, minced
- 1 - 28 oz can crushed tomatoes
- 1.5 cups water
- 2 tbsp tomato paste
- 1 tsp chili powder
- 1 - 16 oz can kidney beans, drained and rinsed
- 3 medium carrots, diced
- 1 tsp oregano (optional)
- 1 tsp dried basil (optional)
- 1/2 tsp cumin (optional)
- Salt and pepper to taste

Instructions

1. Drain chipotle peppers; set aside 2 tablespoons adobo sauce. Seed and chop three peppers; set aside. (Save remaining peppers and sauce for another use.)
2. In a large pot or soup kettle, heat cooking oil over medium heat. Add the turkey, onions, garlic, carrots, and reserved adobo peppers. Cook until the meat is no longer pink, breaking it up as you go. Drain if necessary.
3. Stir in the tomatoes, water, tomato paste, chili powder, reserved adobo sauce, and other optional seasonings. Bring to a boil. Reduce heat; cover and simmer for 1 hour. Add salt and pepper to taste.
4. Stir in the beans. Cover and simmer for an additional 15-20 mins.
4. Top with sour cream and/or cheese if you prefer. ENJOY!