



Hearty, delicious, easy to make and condiment-friendly, Sarah's Turkey Chili is the perfect comfort food for fall and winter. Sarah Nasello / The Forum

Sarah's Turkey Chili

Serves: 8 to 10

Ingredients:

- 3 tablespoons vegetable oil
- 1 medium-large yellow onion, medium diced
- 4 cloves garlic, minced
- 1 poblano pepper, small diced
- 1 jalapeno, finely chopped
- ¼ teaspoon crushed red pepper flakes
- 3.5 pounds ground turkey (if using Costco brand, it is 2 packs)
- 1 (14.5-ounce) can chicken broth
- 1 (28-ounce) can crushed tomatoes
- 1 (14.5-ounce) can diced tomatoes
- ¼ cup water
- 2 teaspoons cider vinegar
- 2 bay leaves
- 1 tablespoon chili powder
- 1 teaspoon ground cumin
- 1 teaspoon paprika
- ¼ teaspoon cayenne pepper

1 teaspoon dried oregano
1 teaspoon dried thyme
2 teaspoons salt
½ teaspoon black pepper
1 can red kidney beans, drained and rinsed

Directions:

In a large pot or Dutch oven, heat the oil over medium heat until hot. Reduce heat to medium-low and add the onion. Cook until soft and translucent, stirring occasionally, about 5 to 7 minutes.

Add the garlic, peppers and crushed red pepper and cook over medium-low heat for 2 minutes, stirring often.

Add the turkey and increase to medium-high heat. Cook until brown and fully cooked, stirring occasionally, about 12 to 14 minutes.

Add the remaining ingredients, except the kidney beans, and bring to a boil over medium-high heat. Reduce to a low simmer and cook for 45 minutes, stirring occasionally. Taste and add more seasoning as desired.

Add the kidney beans and continue to simmer until they are heated through, about 10 minutes. Serve immediately with your favorite garnishes.

To store: Transfer chili to an airtight container and store in the refrigerator for up to 3 to 4 days or freeze for 3 months (even longer in a deep freeze).

Published September 29, 2021, by The Forum of Fargo-Moorhead / InForum.com.

"Home with the Lost Italian" is a weekly column written by Sarah Nasello featuring recipes by her husband, Tony Nasello. The couple owned Sarello's in Moorhead and lives in Fargo with their son, Giovanni. Readers can reach them at sarahnasello@gmail.com.