

Turkey & White Bean Chili

Ingredients

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| 1/2 lb dried navy beans (picked | over) |
| 2 T olive oil | 2 c yellow onion (chopped) |
| 2 T jalapeño (minced) | 2 T garlic (minced) |
| 2 1/2 lb turkey (ground) | 2 T Emeril's Southwest Essence |
| (recipe follows in Notes) | 1 2/3 T chili powder |
| 2 t kosher salt | 1/2 t cumin (ground) |
| 1/4 t oregano (dried & crumbled) | 1 bay leaf |
| 3 T cornmeal | 3 c chicken broth (low sodium) |
| 2 cn (10-ounce) Ro'tel Diced | Tomatoes & Green Chiles (original) |
| (undrained) | 2 cn (4-ounce) green chiles (diced, |
| undrained) | 1 T stems of fresh cilantro OR |
| parsley (finely chopped) | 1/4 c heavy cream |
| 2 T leaves of fresh cilantro OR | parsley (finely chopped) |
| 0 Unknown sour cream (for serving) | 0 Unknown Cheddar or Monterey Jack |
| cheese (grated, for serving) | 0 Unknown green onions (chopped, |
| for serving) | |

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Instructions

Sort and rinse beans.

In a large kettle, soak \hat{A} $\frac{1}{2}$ lb. dry navy beans in 3 to 4 cups cold water overnight OR to \hat{A} $\frac{1}{2}$ lb. dry navy beans add 3 to 4 cups hot water and boil 2 minutes, then set aside for one hour.

In batches in a skillet, heat the oil and Saut the onion and jalapeo until soft and beginning to caramelize (~4 minutes).

Add the garlic and cook, stirring, for ~2 minutes.

Add the ground turkey, Southwest Essence, chili powder, salt, cumin, oregano, and bay leaf.

Cook, stirring occasionally, until turkey is browned and cooked through (~6 minutes).

Add the cornmeal and cook, stirring, for ~2 minutes.

Pour into slow cooker.

Add the chicken broth, canned tomatoes, canned chiles, and cilantro or parsley stems and stir to combine.

Add the cooked beans. Set the slow cooker on low and cook for 6-8 hours.

About 15 minutes before serving, add heavy cream and cilantro leaves, then stir and cover.

Serve the chili in deep bowls or mugs, garnished with dollops of sour cream, grated Cheddar cheese and green onions to taste.