

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