

White Turkey Chili

with Aged Cheddar Cheese & Blue Corn Tortilla Strips

There's nothing quite like a big bowl of chili, piled high with delicious toppings. White chili is unique in a few ways: it typically showcases poultry (we chose turkey), and swaps out darker beans for white, like cannellini. Most notably, it doesn't use tomatoes. Here, that allows other flavors to shine, from the hearty vegetables to the classic spices (like chipotle chile powder and cumin). We're also topping off our chili with aged white cheddar—along with strips of oven-toasted blue corn tortillas, common in traditional Mexican and Southwestern dishes.



Ingredients

- 1½ Pounds Ground Turkey
- 1½ Cups Cannellini Beans
- 4 Ounces Aged White Cheddar Cheese
- 4 Blue Corn Tortillas
- 1 Bunch Lacinato Kale
- 1 Lime
- 1 Poblano Pepper
- 1 Red Onion
- 1 Bunch Cilantro
- 6 Tablespoons White Turkey Chili Spice Blend
(Cornstarch, Chipotle Chile Powder, Ground Cumin, Whole Mexican Oregano, Garlic Powder & Sweet Paprika)

Knick Knacks

- ¼ Cup Sour Cream

Makes 4 Servings

About 580 Calories Per Serving

Prep Time: 15 min | Cook Time: 20 to 30 min



1



Prepare the ingredients:

Preheat the oven to 450°F. Wash and dry the fresh produce. Stack the tortillas; cut in half, then into ½-inch-wide strips. Peel and small dice the onion. Drain and rinse the beans. Remove and discard the kale stems; roughly chop the leaves. Quarter the lime. Grate the cheese. Thinly slice the cilantro leaves and stems. Remove and discard the stem, ribs and seeds of the poblano pepper; small dice. Thoroughly wash your hands and work surface immediately after handling the poblano pepper.

2



Toast the tortilla strips:

Place the **tortilla strips** on a sheet pan. Drizzle with olive oil and season with salt and pepper; toss to thoroughly coat. Arrange in a single, even layer. Toast in the oven, stirring halfway through, 10 to 12 minutes, or until lightly browned and crispy. Remove from the oven and transfer to a paper towel-lined plate; immediately season with salt.

3



Start the chili:

While the tortilla strips toast, in a large pot, heat 1 tablespoon of olive oil on medium-high until hot. Add the **onion** and **poblano pepper**; season with salt and pepper. Cook, stirring occasionally, 3 to 5 minutes, or until softened.

4



Add the turkey & spices:

Add the **ground turkey** to the pot; season with salt and pepper. Cook, frequently breaking the meat apart with a spoon, 4 to 6 minutes, or until browned and just cooked through. Add the **spice blend**; season with salt and pepper. Cook, stirring frequently, 30 seconds to 1 minute, or until fragrant.

5



Finish the chili:

Add the **beans**, **kale** and **3½ cups of water** to the pot; season with salt and pepper. Heat to boiling on high. Once boiling, reduce the heat to medium-high. Simmer, stirring occasionally, 8 to 10 minutes, or until the liquid is slightly thickened. Turn off the heat. Stir in **the juice of all 4 lime wedges**; season with salt and pepper to taste.

6



Serve your dish:

Divide the **finished chili** between 4 bowls. Top with the **toasted tortilla strips**, **cheese** and **sour cream**. Garnish with the **cilantro**. Enjoy!