

# TURKEY TOMATILLO CHILI

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## INGREDIENTS

- 2 lbs Turkey, ground
- 2 tbsp Olive Oil
- 2 Green Bell Peppers, diced
- 1 Onion, diced
- 2 Poblano Peppers, diced
- 4 Garlic Cloves, minced
- 1 qt Turkey Stock
- 2 15 oz cans Pinto Beans, drained
- 4 oz can Green Chilies
- 1 pt Tomatillo Salsa
- 1 tbsp Chipotle Powder
- 2 tsp Cumin Powder
- 1 tsp Smoked Paprika
- 1 tsp Sumac Powder
- 2 tsp Dried Oregano
- 2 Bay Leaves
- Salt & Pepper to taste

## INSTRUCTIONS

1. Place pot on med/high heat and add oil, along with the onion and bell pepper. Saute until the onion is translucent, about 5 minutes.
2. Add the poblano pepper and garlic and cook for another 2 minutes. Once done, transfer veggies to a separate bowl.

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## INSTRUCTIONS

3. Add the ground turkey to the pot and cook until browned, breaking into crumbles with a spatula or wooden spoon. Cook for 8-12 minutes.
4. Add all seasoning ingredients, green chiles, pinto beans, salsa verde, and cooked veggies and mix into the turkey until thoroughly combined. Taste test to see if you need more salt or seasoning.
5. Add turkey stock, bay leaves and bring to boil, then reduce to a simmer for 20 minutes.
6. Once finished cooking, remove bay leaves. Serve and enjoy.



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