

## **SMOKY SOUTHWESTERN CHIPOTLE TURKEY CHILI**

- **Healthy**
- **Make-ahead**

**ACTIVE TIME: 1 hour**

**Total Time: 2 hours, 30 mins.**

**SERVINGS: 10 to 12**

### **INGREDIENTS**

**2 T. Canola Oil**

**6 # of Ground Turkey Breast**

**6 Large Garlic Cloves ,finely Chopped**

**2 Large White Onions, finely Chopped**

**2 Roasted Red Bell Peppers, roasted, peeled, and cut into 1” dice**

**½ # Sweet Corn**

**3 Large Poblano Chilies- - roasted, peeled, and cut into 1” dice**

**1 ½ Can – 28-Ounce of Diced Tomatoes**

**½ Cup Tomato Paste**

**2 Quarts of Water**

**1 Can 15-Ounce Soy Beans, Drained**

**2 Cans 15-Ounce Black Beans, Drained**

**1 2-Pound Butternut Squash, peeled and cut into 1 “ Dice**

**½ Can of Pureed Chipotle Chilies**

**1 ½ T. Cumin**

**3 T. Ancho Chile Powder**

**¼ Cup Fresh Lime Juice**

**1 Bunch of Chopped Cilantro**

**Shredded Low-Fat Cheddar & Monterey Jack Cheese**

**Warm Corn Bread**

**Salt & Freshly ground Black Pepper**

### **DIRECTIONS**

**1. in large stockpot heat oil. Season turkey with salt & pepper; cook over moderate heat until browned, 15 minutes transfer to a plate. Add the garlic and onions to the stockpot and cook over low heat, stirring occasionally, until softened, 10 minutes. Add the red bell peppers, ancho, poblano, chipotle chilies, cumin, lime juice and cook stirring, for 5 minutes. Add the tomatoes, tomato paste and water; bring to a simmer.**

**2. Return the turkey to the Stockpot, bring to a boil. Cover and simmer over low heat about 1 hour.**

**3. Skim fat from chili. Add the butternut squash and turkey. Simmer over low heat until the squash is tender, 15 minutes. Add the beans, corn, and cilantro and cook 5 more minutes. Season to taste with salt and pepper, then ladle into chile mugs or bowls.**

**Garnish with cheddar, Monterey jack cheese & cilantro  
Serve with warm corn bread, and low-fat sour cream**

**Recipe by Chef Lisa J. Stroh  
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