

Marie Saba

*from my kitchen to yours*

## Easy Turkey Chili

*Serves 2 - 4*

### Ingredients:

- 1 Tablespoon extra virgin olive oil
- 1 small onion, chopped
- 3 cloves garlic, minced
- 3 Tablespoons tomato paste
- 1 lb. lean ground turkey
- 1 cup beef broth (or more if you like it soupy)
- 1 can (15.5 oz.) pinto beans, drained and rinsed
- 1 can (14.5 oz.) fire-roasted diced tomatoes
- 1 Tablespoon chili powder
- 1/4 teaspoon ground cumin
- 1/2 teaspoon dried oregano
- 1/2 Tablespoon brown sugar
- 1 Tablespoon Worcestershire sauce
- 1 Tablespoon white balsamic vinegar
- Salt and pepper, to taste



**For serving:** Fritos, sour cream, grated cheese, chives

### Instructions:

1. Heat olive oil in a Dutch oven over medium heat. Add onions and cook until soft, stirring frequently to avoid burning. Add garlic and tomato paste, and cook for about 30 seconds, stirring to avoid burning.
2. Add ground turkey, breaking up meat with a wooden spoon, until no longer pink, about 4-5 minutes. Add broth, beans, roasted tomatoes, chili powder, cumin, oregano, sugar, Worcestershire, vinegar, salt and pepper. Stir to combine.
3. Reduce heat to medium low and cook for 10-15 minutes to allow flavors to combine. Taste, and adjust seasonings if needed. Serve warm with Fritos, sour cream, cheese and chives.

**Make-Ahead Tip:** Chili can be made 3 days ahead. Cool and store in air-tight container in the fridge.

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