

Green Turkey Chili

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Green bell peppers, celery, scallions, and green chili sauce make for a perfectly green turkey chili - and perfectly delicious!

Ingredients:

4 tablespoons olive oil, divided
2 pound ground turkey
2 large green bell peppers, seeded, diced
6 celery stalks, diced
4 green onions, sliced
4 cloves garlic, minced
4 cups cooked white kidney beans, drained
3 cups chicken or vegetable broth
½ cup prepared green pepper chili sauce
½ cup chopped fresh parsley
1 teaspoon salt

Directions:

- 1) Heat 2 tablespoons oil in a large pot over medium. Add turkey and cook until browned, 6 to 8 minutes, stirring. Remove from pot and set aside. Drain excess liquid from pot.
- 2) Add remaining 2 tablespoons oil to pot. Add peppers, celery, onions, and garlic; cook until softened, stirring occasionally, about 5 minutes. Add beans, broth, chili sauce, and reserved turkey. Bring to a boil over high heat; lower to a simmer and cover. Cook 20 minutes, until vegetables are soft and chili is slightly thickened. Add parsley and salt; simmer 5 additional minutes and serve.