

Turkey Chili

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This recipe has everything that makes a good chili: meat, beans, spices, and a rich sauce. Enjoy it over cooked noodles, rice, or cornbread.

Ingredients:

- 1 tablespoon olive oil
- 1 pound ground turkey breast
- 2 tablespoons chili powder
- 1 teaspoon ground cumin
- 1 teaspoon dried parsley
- 1 teaspoon dried basil
- ½ teaspoon salt
- ¼ teaspoon black pepper
- 1 onion, chopped
- 1 red bell pepper, chopped
- 2 celery stalks, chopped
- 2 (15-ounce) cans kidney beans, drained
- 2 (15-ounce) cans stewed tomatoes, undrained
- 2 cups chicken or vegetable broth
- ½ cup red wine

Directions:

- 1) Heat oil in a large pot over medium. Add turkey and dried seasonings; cook until turkey is browned, about 5 minutes, stirring occasionally. Add onion, bell pepper, and celery; cook until softened, stirring, about 4 minutes.
- 2) Add remaining ingredients: bring to a boil over high heat. Lower to a simmer, cover, and cook 30 minutes.