



TURKEY CHILI VERDE

 50 minutes

Meal Difficulty

 Serves 8-10



COOKING DIRECTIONS

- 1 Heat canola oil in 7¼-quart Dutch Oven over medium heat until shimmering. Add tortilla strips and fry until golden and toasty, about 3-4 minutes (work in two batches to avoid crowding). Remove from oil with tongs and transfer to a plate lined with a paper towel and sprinkle with salt.
- 2 Add the large pieces of onion, poblano, anaheim and 1 of the serrano peppers to the same hot oil. Cook over medium-high heat, stirring occasionally, until vegetables are charred and blistered and begin to soften, about 8-10 minutes. Add garlic cloves, cumin, and coriander and cook 2 minutes longer. Remove the pot from the heat.
- 3 Carefully transfer all of the charred vegetables to a blender or a food process. Add 1 cup chicken broth, 1 can of beans, and a handful of the fried tortilla strips. Pulse until everything is very finely chopped into a thick puree.
- 4 Add puree back to the (still-hot) pot and stir in remaining broth and salt. Bring to a simmer over medium heat, then stir in turkey meat and remaining beans. Simmer for 15-20 minutes to allow flavors to meld.
- 5 Stir in lime juice, half of the grated cheese, and the cilantro. Taste and adjust seasoning if necessary.
- 6 Ladle chili generously into serving bowls. Top with more cilantro, more grated cheese, and fried tortilla strips. Top with thinly sliced serrano if desired for more heat.

INGREDIENTS

1/2 cup canola oil
6 corn tortillas, cut into thin strips
1 large yellow onion, cut into 1/8s
4 poblano peppers, stem and seeds removed, cut into large pieces
4 anaheim or hatch peppers, stem stem and seeds removed, cut into large pieces
2 serrano peppers, stem and seeds removed
4 cloves garlic, peeled and smashed
1 tsp ground cumin
8 cups chicken or turkey broth
1/2 tsp ground coriander
2 lbs shredded cooked turkey (white and dark meat)
4 (14-oz) cans cannellini beans, drained and rinsed
1 tbsp coarse kosher salt, or to taste
freshly ground black pepper, to taste
2 tbsp lime juice, plus more for serving
8 oz grated pepperjack cheese, divided
1/4 cup roughly chopped cilantro, more for garnish