

Chili Verde – Quick

Ingredients

4	Lbs	Ground turkey (the 4-pack of Empire ground turkey at Costco is perfect)
½	Cup	Vegetable oil
4	Large	Yellow onion
12	Cloves	Garlic
4	Tbsp	Ground cumin
4	Cups	Chicken broth or stock
8		Pablano chilies (fresh)
8		Jalapeno peppers (fresh)
4		Green bell pepper
4	jars	Tomatillo salsa (Late July and Goya have heckshered jars. I suggest 2 of each to blend different flavors)
1	Large Bunch	Cilantro or dried cilantro
2	Tbsp	Dried oregano
4	Can	Small white beans (cannellini)
4	Can	Chopped green chilies
8		Limes
1	Cup	Vinegar
1	Cup	Masa flour
		Green or red Tabasco sauce
		Salt and pepper

1. Chop the onions, pablano chilies, jalapeno peppers and bell peppers.
2. Mince the garlic.
3. Heat the oil in a large saucepot and sauté the onions, peppers and garlic over medium heat, stirring frequently.
4. After the onions, peppers and garlic are soft (approximately 10-15 min), add the ground turkey. Continue sautéing over medium heat stirring frequently.
5. Add the tomatillo salsa to the pot with the meat, peppers and onions. Continue sautéing.
6. Chop the cilantro.
7. Add half the cilantro to the pot with the meat, etc.
8. Add enough chicken broth or stock to just cover the other ingredients. Bring it to a boil.
9. Add the oregano, cumin, vinegar, chopped green chilies and drained white beans to the pot. Return to a boil. Reduce heat and simmer uncovered for 10-15 minutes.
10. Add salt, pepper and Tabasco sauce to taste.
11. Put ¼ cup masa flour into a small mixing bowl. Slowly add cold water to the masa flour mixing it in to form a pourable paste.
12. Mix in the masa flour paste to the chili. This helps thicken the chili. Simmer for another 5-10 minutes.

13. If the chili is too thick you can add water or more broth. If it is too thin, you can add more masa flour paste.
14. You can adjust the flavor of the chili to your own taste by adding more of any of the flavoring ingredients as it is simmering.
15. When the chili is almost done, squeeze the juice from the 2 limes into the chili and add the remaining cilantro. Simmer for another minute or two, then remove from heat.
16. Serve over rice or pasta.