Main dishes / United States

Turkey & White Bean Green Chili

A pale, creamy-bodied chili of browned ground turkey and tender white beans, pepped up with roasted green chiles, cumin, and fresh lime — mellow heat, big comfort, no tomato in sight.

Time 70 min **Servings** 4

What you'll need.

- ☐ 30 ml Neutral oil
- ☐ 900 g Ground turkey (93% lean)
- ☐ 10 g Kosher salt
- ☐ 250 g Yellow onion, diced
- ☐ 2 whole Poblano peppers, seeded and diced
- ☐ 1 whole Jalapeño, minced (seeds in for more heat)
- ☐ 5 cloves Garlic, minced
- ☐ 1 tbsp Ground cumin
- ☐ 1 tsp Ground coriander
- ☐ 1 tsp Dried oregano
- ☐ 200 g Roasted green chiles, chopped (canned or fresh-roasted)
- ☐ 900 g Great northern beans, cooked (or canned, rinsed and drained)
- ☐ 1000 ml Chicken stock, low-sodium
- ☐ 20 g Masa harina, whisked with 120 ml water
- ☐ 30 ml Lime juice, fresh
- ☐ 0 to taste Cilantro, sliced scallions, and sour cream

Let's make it.

01 Heat oil in a 5–6 litre Dutch oven over medium-high heat. Add the turkey in a flat layer, season with half the salt, and leave it alone 4–5 minutes until the underside browns. Break it into small crumbles and cook 3–4 minutes more until no pink remains. Transfer to a bowl, leaving the fat behind.

02 Reduce heat to medium. Add onion, poblanos, and jalapeño with the rest of the salt and cook 8 minutes, scraping up the browned bits, until soft. Add garlic, cumin, coriander, and oregano and stir 1 minute until fragrant.

03 Add green chiles, beans, stock, and the turkey with its juices. Bring to a boil, then simmer uncovered 25–30 minutes, stirring occasionally. Mash about a quarter of the beans against the side of the pot to thicken. The chili must return to a full simmer, so the turkey is well past 165°F (74°C).

04 Stir the masa slurry into the simmering chili and cook 5 minutes, stirring, until it thickens and the raw corn taste cooks out. Off the heat, add lime juice and adjust salt. Serve with cilantro, scallions, and sour cream. To freeze: cool in shallow containers, refrigerate within 2 hours, and freeze up to 4 months; reheat to a full simmer (165°F / 74°C) and refresh with lime.

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Servings are an estimate; check quantities in the source recipe.
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