



Citrus Turkey Chili

NIBBLEDISH CONTRIBUTOR

Ingredients

2 tablespoons olive oil
1 medium yellow onion, chopped 4 garlic cloves, minced
1 lb ground turkey
3 celery stalks, chopped
2 carrots, peeled and chopped
1 packet chili seasoning
1 tablespoon kosher salt
1 tablespoon black pepper
6 ounces tomato paste
14 ounces diced tomatoes, undrained
14 ounces pinto beans, undrained
14 ounces baked beans, undrained
4-6 cups water (depending on desired consistency)
6 ounces pasta, uncooked (spaghetti, rotini, or egg noodles work very well)
1 1/2 tablespoons ground allspice
1/2 teaspoon ground coriander
1 tablespoon fresh thyme
1/4 cup apple cider vinegar
Juice of 1 lemon
Peels of 1 orange
2/3 cup of brown sugar (depending on desired sweetness)

Instructions

1. In a large pot, heat olive oil over medium heat and sauté onion and garlic for 2 minutes. Add meat and begin to brown.
2. Slide carrots and celery into the pot and continue to sauté over medium heat until

meat is completely cooked. Add chili seasoning, salt and pepper.

3. Drop in tomato paste and stir until evenly incorporated. Add diced tomatoes, pinto beans and baked beans.

4. Pour in water and bring to a boil. Stir in pasta, all of the spices, vinegar, citrus, and brown sugar to taste.

5. Cover and let simmer over low heat for 25 minutes.

6. Remove orange peels. Serve with shredded cheese, your favorite bread or crackers, and/or a dollop of sour cream.