

**Turkey Veggie Chili**  
**From The Cook's Life**  
**Makes 8-10 servings**

The canned tomatoes and beans add plenty of salt, so I don't add any extra.

1 pound ground turkey breast, ground sirloin, or a combination  
4 teaspoons paprika  
4 teaspoons ancho chili powder  
¼ teaspoon ground cayenne, or to taste  
¼ teaspoon ground chipotle, or to taste  
black pepper, to taste  
1 tablespoon olive oil, optional  
2 large shallots or 1 small onion, peeled  
2 cloves garlic, peeled  
3-4 carrots, peeled, if desired  
3-4 ribs celery  
1 (15 oz.) can kidney beans, drained  
1 (15 oz.) can pinto beans, drained  
2 (14.5 oz.) cans petite diced tomatoes, undrained  
2 (6 oz.) cans tomato paste  
1-2 cups water  
Cheddar cheese, for serving  
Crackers or bread, for serving.

Brown turkey or ground sirloin in a large pot over medium heat. Add spices and stir to combine and break up meat.

While meat cooks, finely chop shallot, garlic, carrots and celery, by hand, or in a food processor. Set aside.

Remove cooked meat from pan and drain, if necessary. Return pot to heat and add olive oil if pan is dry. When oil is hot, add chopped vegetables and sauté for a few minutes, or until they start to soften.

Add beans, tomatoes, tomato paste and drained meat. Stir well. Add 1-2 cups of water, depending on how thick you want the chili. Once mixture comes to a boil, lower heat to a simmer and cook for at least 30 minutes. Stir frequently to prevent sticking. Cover pot if chili is reducing too much. Taste chili and adjust seasonings to taste.

Serve with cheddar cheese and crackers or bread. Freezes and reheats well.