

## **WHITE CHILI WITH TURKEY AND CANNELLINI BEANS**

<http://andreasrecipes.com/2011/02/03/white-chili-with-turkey-and-cannellini-beans>

*Makes about 4 quarts.*

### **EQUIPMENT**

6-quart heavy bottom pot

### **INGREDIENTS**

1 medium onion, chopped  
2 poblano peppers, chopped  
1 large red bell pepper, chopped  
6 cloves garlic, minced  
4 tablespoons olive oil  
4 teaspoons ground cumin  
4 teaspoons chili powder  
1/2 teaspoon chipotle powder  
1-1/2 teaspoons kosher salt  
1/4 teaspoon fresh ground black pepper  
2 quarts/liters homemade turkey or chicken broth (or purchased low sodium)  
2 pounds (908 g) cooked turkey, cut in 1/2 inch cubes  
1 pound (454 g) cannellini beans, cooked with liquid

### **PREPARATION**

1. In the 6-quart pot, warm the olive oil over medium heat. Saute the onion and peppers until they are soft and glisten, about 3 to 4 minutes. Add the garlic and saute for another 1 to 2 minutes.
2. Add the cumin, chili powder, chipotle powder, salt, and pepper, and cook while stirring until the spices release their fragrance, about 1 to 2 minutes.
3. Add the broth, turkey, and cooked beans and liquid. Bring to a boil, then reduce heat and cook at a simmer for about 20 minutes. Adjust salt and pepper to taste, then serve.