

## 30-Minute Turkey Chili

### Ingredients:

- 3 tablespoon extra-virgin olive oil
- 1 medium yellow onion, chopped
- 5 cloves garlic, chopped
- 1 tablespoon kosher salt
- 1 tablespoon chili powder
- 2 tsp cumin
- 1 tablespoon dried oregano
- 1 tablespoon tomato paste
- 1 chipotle chile en adobo, coarsely chopped, with 1 tablespoon sauce
- 1 pound ground turkey
- 1 (12-ounce) Mexican lager-style beer
- 2 (14 ½ oz) can whole peeled tomatoes, with their juice
- 2 (15 ½ ounce) can kidney beans rinsed and drained
- 2 cans black beans, rinsed and drained
- 2 slice scallions, cilantro sprigs, avocado, sour cream, grated Monterey jack cheese and/or tortilla chips for garnish, optional

### Directions:

Heat the olive oil in a large, heavy skillet over medium-high heat. Add the onion, garlic, salt, chili powder, and oregano and cook, stirring, until fragrant, about 3 minutes. Stir in the tomato paste and the chipotle chile and sauce, cook 1 minute more. Add the turkey, breaking it up with a wooden spoon, and cook until the meat loses its raw color, about 3 minutes. Add the beer and simmer until reduced by about half, about 8 minutes. Add the tomatoes—crushing them through your fingers into the skillet—along with their juices and the beans; bring to a boil. Cook, uncovered, stirring occasionally, until thick, about 10 minutes. Ladle the chili into bowls and serve with the garnishes of your choice.