



## Turkey White Chili

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*Growing up in a Pennsylvania Dutch area, I was surrounded by excellent cooks and wonderful foods. I enjoy experimenting with new recipes, like this change-of-pace chili. —Kaye Whiteman, Charleston, West Virginia*

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**TOTAL TIME:** Prep: 15 min. Cook: 70 min.

**YIELD:** 6 servings (1 1/2 quart).

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### Ingredients

- 2 tablespoons canola oil
- 1/2 cup chopped onion
- 3 garlic cloves, minced
- 2-1/2 teaspoons ground cumin
- 1 pound boneless skinless turkey breast, cut into 1-inch cubes
- 1/2 pound ground turkey
- 3 cups chicken broth
- 1 can (15 ounces) garbanzo beans or chickpeas, rinsed and drained
- 1 tablespoon minced jalapeno pepper
- 1/2 teaspoon dried marjoram
- 1/4 teaspoon dried savory
- 2 teaspoons cornstarch
- 1 tablespoon water
- Shredded Monterey Jack cheese and sliced red onion, optional

### Directions

**1.** In a large saucepan or Dutch oven, heat canola oil over medium heat. Add onion; saute until tender, about 5 minutes. Add garlic, and cook 1 minute more. Stir in cumin; cook 5 minutes. Add turkey; cook until no longer pink. Add broth, beans, jalapeno, marjoram and savory. Bring to a boil. Reduce heat; simmer, covered, for 45 minutes, stirring occasionally.

**2.** Uncover; cook 15 minutes more. Dissolve cornstarch in water; stir into chili. Bring to a boil. Cook and stir 2 minutes. If desired, serve with cheese and sliced red onion.