

Turkey Sweet Potato Chili

RECIPE LIGHTLY ADAPTED FROM EVOLVING TABLE



Ingredients

2 tablespoons olive oil
1 small sweet onion, coarsely
chopped
2 cloves garlic, finely minced
1 pound ground turkey
4 cups SWP Sweet Potato
Chunks
2 tablespoons chili powder
2 teaspoons cumin
1 teaspoon paprika
2 teaspoons salt
½ teaspoon pepper
1/8 teaspoon cinnamon
28 oz. can crushed tomatoes
1 cup chicken broth or water
2 cups SWP Yellow Corn
15 oz. can black beans,
drained and rinsed

Directions

1. In a large saucepan or Dutch oven, drizzle olive oil and saute onions over medium heat for 2 minutes. Add garlic and saute for one more minute.
2. Add ground turkey. Continue cooking over medium heat for 6-8 minutes until the turkey is almost cooked through. Be sure to crumble cooked turkey into small pieces. Add sweet potatoes and saute for another 2 minutes.
3. Pour crushed tomatoes, chicken broth and seasoning ingredients into the chili mixture. Mix chili thoroughly and reduce heat to low. Cover pot and simmer for 25 minutes.
4. Mix in corn and black beans. Cover and simmer for an additional 5-10 minutes. If you would like a slightly thicker chili, mash some of the sweet potatoes to help thicken it up. Serve chili hot by itself or dress it up by serving it over rice with corn chips, cilantro and sour cream.