Turkey & White Bean Chili with Fall Vegetables

Canned pumpkin makes a great thickener for soups, stews, and chilis. This easy chili is a little lighter than a tomato-based version yet is still packed with tons of fall flavor and fiber!

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<th>YIELD</th>
<th>PREP TIME</th>
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<td>8 SERVINGS</td>
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INGREDIENTS

- 2 tsp Olive Oil, divided
- 1 each Onion, diced
- 1 each Bell Pepper, any color, diced
- 3 cloves Garlic, minced
- 1 lb Ground Turkey, at least 90% lean
- 2 tsp Chili Powder
- 2 tsp Cumin, ground
- 1 tsp Smoked Paprika
- 1 tsp Cinnamon, ground
- 1 tsp Oregano
- ½ tsp Kosher Salt
- 1 cup Pumpkin Puree
- 1(15 oz) can White Beans, drained and rinsed
- 1(4.5oz) can Chopped Green Chiles, canned
- 2 cups Vegetable or Chicken Stock, no salt added or homemade
- 2 cups Kale or Spinach, chopped

CHEF’S NOTES

Pumpkin, like other orange vegetables and fruits, is full of vitamin A which is key for healthy vision, skin, and immune health.

Optional topping ideas:
- Plain nonfat Greek yogurt
- Diced red onion
- Chopped cilantro
- Toasted pumpkin seeds

DIRECTIONS

1. Gather all necessary equipment and ingredients.

2. In a large saucepot over medium-high, heat 1 tsp of oil. Once hot, swirl the oil to coat the bottom of the pan. Add the onions and bell pepper, sautéing until softened and lightly browned on the edges, about 2-4 minutes. Add the garlic and sauté until fragrant, about 30 seconds.

3. Move the vegetables to the outer edges of the pan and add the remaining 1 tsp oil to the center of the pan. Add the ground turkey and continue to cook, breaking up into pieces with a wooden spoon. Cook until no pink remains.

4. Add the spices and salt over the contents of the pan and stir. Allow the spices to toast for about 30 seconds.

5. Add the pumpkin, beans, green chiles and stock, to the pan, stirring and scraping any brown bits stuck to the bottom. Bring to a boil then reduce to a simmer, allowing for the flavors to develop and deepen, about 10-15 minutes.
6. Remove the pan from the heat and stir in the chopped kale or spinach. Serve with your favorite cornbread recipe.

Recipe adapted from Skinnytaste, “Turkey White Bean Pumpkin Chili (Slow Cooker or Instant Pot)"