

# Food Babe's Green Turkey Chili



Prep Time:	Cook Time:	Total Time:	Serves:
10 mins	30 mins	40 mins	2

<https://foodbabe.com/green-chili-why-making-it-yourself-is-priceless>

## Ingredients:

- 1 tablespoon extra virgin olive oil
- ½ pound ground turkey
- 1 green bell pepper, chopped
- ½ large yellow onion, chopped
- ½ teaspoon ground coriander
- 1 teaspoon ground cumin
- ½ teaspoon dried oregano
- ½ teaspoon sea salt
- 1 bay leaf
- 16 ounces tomatillo salsa
- ½ small jalapeño pepper, diced
- 4 cups vegetable broth (without yeast extract)
- 1 cup cooked cannellini beans
- ¼ cup fresh cilantro, chopped
- 1 lime wedges, sliced

## Instructions:

1. Heat oil in a saute pan over medium heat. Add the bell pepper and onion and cook until softened and golden brown.
2. Add the turkey and spices and mix well.
3. Add bay leaf, tomatillos, chiles, jalapeños, broth, and beans and reduce heat and simmer, uncovered, 20 minutes.
4. Stir in cilantro at the very end, right before serving. Serve with a lime wedge. Enjoy!

## Notes:

- Serve with a dollop of sour cream for an extra kick.