



GREEN TURKEY CHILI WITH HOMINY

BY CATHERINE NEVILLE

Yield: 8 to 10 servings

- Olive oil
- 1/2 white onion, diced
- 4 to 6 cloves garlic, minced
- 1 Tbsp cumin
- 1 tsp coriander
- 1 tsp cardamom
- 1 tsp cayenne, or more to taste
- 1 jalapeño, diced
- 1 serrano pepper, diced
- 3 or 4 poblano peppers, diced
- 1 ½ lbs ground turkey
- Salt and pepper to taste
- 4 cups chicken or vegetable stock, or more as needed
- 1 tsp dried oregano
- 2 cans cannellini or white kidney beans, drained
- 1 can hominy, drained
- Chopped cilantro, to serve
- Fresh lime wedges, to serve
- Greek-style plain yogurt, to serve
- Tortillas, to serve

| Preparation | Heat Dutch oven over medium and then swirl in olive oil to coat the bottom of the pot. Add in onion and sauté until translucent, then add garlic, stirring until fragrant, a few seconds.

Add in cumin, coriander, cardamom and cayenne, stirring the spices and allowing the heat and oil to release their aroma. Add jalapeño, serrano and poblano peppers and sauté until just beginning to become crisp-tender, then add ground turkey to the pot and cook until no longer pink, adding salt and pepper to taste.

Pour in stock and add oregano, stirring to combine. Allow to simmer for 15 minutes. Taste and adjust seasoning, adding more stock if necessary. In a small bowl, mash about ¼ cup of the beans into a paste and add to the pot, stirring, to help thicken the chili and make it more like a stew and less like a soup. Add beans and hominy and simmer another 15 minutes, until beans and hominy are heated through. Taste again and adjust seasoning.

Serve with lime wedges, topped with chopped cilantro and Greek-style yogurt, with warm tortillas.