



## DESCRIPTION

Learn how to spice up an old favorite. Chef Jenifer Foy adds jalapeno chilies for an extra kick to this recipe for Turkey Chili. You better have a glass of water handy because this recipe is sizzling!

## INGREDIENTS

- 1 pound uncooked turkey
- 1/2 of an onion
- 2 cloves garlic
- 2 tablespoons chopped jalapeno chilies
- 1 (15- to 16-ounce) can white beans
- 1 (15- to 16-ounce) can chickpeas (garbanzo beans)
- 2 tbsp olive oil
- 4 tsp ground cumin
- 1 tsp summer savory
- 1 tsp marjoram
- 1/2 pound ground turkey
- 4 cups Basic Chicken Broth
- 1/4 cup pearl barley
- hot sauce
- salt and pepper
- cheddar cheese, grated

## TOOLS

- soup pot

## DIRECTIONS

1. Cut the turkey into 1/2-inch cubes. Mince the onion and garlic. Seed and chop the jalapenos. Drain and rinse the beans.
2. In a soup pot, heat the oil. Sauté the onion and garlic on medium heat for 3 minutes. Stir in the cumin, savory, and marjoram and cook for half a minute. Add both kinds of turkey, sautéing them until browned slightly. Pour in the broth and stir the barley and the jalapenos. Bring to a boil, reduce to a simmer, and cook for 30 minutes.
3. Add the beans and a dash of hot sauce, and salt and pepper to taste; simmer for another 10 minutes. Top with the grated cheese and serve.