

Turkey Chili with Cheddar Cornbread

Yield: 4 servings

Chili Ingredients:

2 tablespoons extra-virgin olive oil
1 medium onion, chopped
3 garlic cloves, chopped
2 teaspoons kosher salt
1 teaspoon chili powder
2 teaspoons cumin
2 teaspoons dried oregano
2 tablespoons tomato paste
1 chipotle chili, chopped
1 and 1/2 pounds ground turkey
3 cups chicken stock
1 and 1/2 cups crushed tomatoes (or one 15 ounce can)
2 tablespoons cornstarch (dissolved in 2 tablespoons water – no lumps)
1 and 1/2 cups kidney beans (or one 15 ounce can), rinsed and drained
Handful of chopped cilantro leaves
Grated Monterey cheese for topping



- Step 1:** Heat the olive oil in a small stockpot on medium-high heat.
- Step 2:** Add the chopped onion, chopped garlic cloves, 2 teaspoons salt, 1 teaspoon chili powder, 2 teaspoons cumin, 2 teaspoons dried oregano and cook, stirring until you smell the onions and spices, about 5 minutes.
- Step 3:** Stir in 2 tablespoons tomato paste, 1 chopped chipotle chili and cook one more minute.
- Step 4:** Add the ground turkey meat breaking it up into large chunks with your spoon and cook until the meat loses its pink color and turns brown, about 10 minutes.
- Step 5:** Add 3 cups chicken stock and cook for about 8 minutes. Add the crushed tomatoes and drained kidney beans and bring it all to a boil. Then add the cornstarch slurry.
- Step 6:** Cook uncovered, stirring occasionally for about 5 minutes more.
- Step 7:** Carefully ladle hot chili into bowls. Top with chopped cilantro and grated Monterey cheese and serve.

C h e d d a r C o r n b r e a d

Yield: 8 servings

From: Barefoot Contessa

Cornbread Ingredients

1 and 1/2 cups all-purpose flour
1/2 cup yellow corn meal
2 tablespoons sugar
1 tablespoon baking powder
1 teaspoon kosher salt
1 cup milk
2 large eggs, lightly beaten
1/4 pound (1 stick) unsalted butter, melted
1/2 cup sharp cheddar cheese, grated
2 scallions, finely chopped
2 teaspoons seeded and minced fresh jalapeño pepper (optional)

Step 1: Pre-heat the oven to 350 degrees F and spray one 9-inch round cake pan well with baking spray. Chop the scallions and the jalapeños (wear gloves!!!).

Step 2: Combine flour, cornmeal, sugar, baking powder, and salt in a large bowl.

Step 3: In a separate bowl, crack and lightly beat the eggs. Add milk and whisk again. Add the melted butter and mix everything together.

Step 5: Using a wooden spoon, stir the wet ingredients into the dry until most of the lumps are gone, but do not over mix!!

Step 6: Mix half of the grated cheddar cheese and the scallions and jalapeños. Let the mixture sit for at least 5 minutes before placing in the cake pan. Sprinkle the top with the remaining cheese.

Step 8: Bake for 25 minutes or until a toothpick comes out clean. Cool bread on a baking rack before slicing and serving.

