

Turkey Picadillo

Serves Four



Steps

1. In a large pot begin browning turkey over medium-high heat. Once meat is cooked, take a clean paper towel and roll it around the pot (I use tongs) to absorb any liquid fat in the pot. Discard the paper towel. Return the heat to medium-high and add the olive oil, onions, garlic, bell pepper, carrot and celery. Saute until the onions are translucent making sure to continually stir the meat mixture scraping up the browned bits from the bottom and sides of the pot. Season with salt, pepper, cumin, and ancho chili powder. Add the bay leaf
2. Add the tomato paste, canned tomatoes (juice too), and chicken stock. Scrape down the sides of the pot and the bottom loosening all the browned bits of goodness. Add the olives and 2 tablespoons of the brine mixture from the can/jar and bring the mixture to a simmer. Continue simmering for about 20 minutes. Taste for seasoning.
3. Serve hot over rice, with tortillas, with cheese, avocado, cilantro or whatever you'd like.

Ingredients

- 1 ½ pounds lean ground turkey
 - 2 tablespoons olive oil
 - 1 ½ cups brown onion, chopped (about a medium-sized onion)
 - 2 cloves garlic, minced
 - ¼ cup red bell pepper, finely chopped
 - 1 carrot, finely chopped
 - 2 celery stalks, finely chopped
 - 1 teaspoon ground cumin
 - 1 teaspoon Kosher salt
 - ½ teaspoon freshly ground black pepper
 - 1 bay leaf
 - ¼ teaspoon ancho chili powder
 - 2 tablespoons tomato paste
 - 1 can fire-roasted diced tomatoes - with juice
 - ½ cup chicken stock
 - 1 cup green pitted olives, sliced
- To accompany it with...**
- handful of fresh cilantro, chopped fine
 - ½ cup sour cream or creme fraiche
 - Cooked white or brown rice
 - Fresh tortillas
 - Shredded cheddar cheese