

Out Of This World Chili

Not just for the big game, Chili is a dish everyone enjoys. Our secret ingredient? Vinegar! A tablespoon boosts the turkey's & veggie's flavor, while a final drizzle brightens the tomato broth for a heavenly rich taste. 6-8 servings.

Simple Ingredients:

- 1 tablespoon Villa Graziella Organic Balsamico Oro - Gold Balsamic Vinegar + more to drizzle.
- 1 tablespoon Villa Graziella Organic Organic Extra Virgin olive oil
- 2 lbs. 99% lean ground turkey
- 1 large onion-diced
- 1 large red or orange pepper-diced
- 2 fresh garlic cloves minced
- 1 ½ - 2 cups low sodium chicken broth-if possible organic
- 2-15oz cans black, cannellini or kidney beans drained
- 1-15 oz. can petite diced tomatoes
- 1-6 oz. can tomato paste
- 1 teaspoon each sea salt & cracked black pepper + more to taste
- 1 teaspoon dried oregano + more to taste
- ½ teaspoon ground cumin + more to taste
- ½ teaspoon crushed red pepper + more to taste

Easy Directions:

1. Heat olive oil in a large pot or Dutch over medium high heat.
2. Lower heat to medium and brown the ground turkey undisturbed 4-5 minutes.
3. Break into smaller pieces with a spatula, season with salt & pepper until evenly browned 2-3 minutes.
4. Add the diced onion, red pepper and garlic to the pot, sauté until the onion becomes translucent and the pepper softens, about 6-8 minutes.
5. Add the drained beans, tomatoes in their juice, tomato paste and spices, stir to mix thoroughly.
6. Add 1½ cups of chicken broth stir to combine, reduce heat to medium-low, cover and simmer until the tomatoes and beans are tender, the mixture is thickened-about 30 minutes.
7. Turkey can be dry and may have absorbed most of the liquid. If needed, add additional ½ cup of broth, cover and simmer until the mixture reaches the desired consistency.
8. Add 1 tablespoon gold balsamic vinegar to the pot, stir to combine, cover, and simmer 2-3 minutes.
9. Season to taste with spices and seasons.
10. Finish each serving with a drizzle of vinegar, serve & enjoy!

Helpful Hint

Refrigerate in an airtight container up to 4 days or freeze the remainder in an airtight glass container up to 2 months.