KATIE'S KITCHEN

Loaded Creamy Turkey Chili

A hearty, cozy stovetop chili with a wonderfully creamy finish

SERVES 8-10 • PREP 10-15 MIN • COOK 30-40 MIN

Ingredients

- 2 lb ground turkey
- 1 large onion, diced
- 1 can (15.5 oz) light red kidney beans, drained
- 1 can (15 oz) black beans, drained
- 1 can (about 10 oz) diced tomatoes with green chilies
- 1 can (14.5 oz) petite diced tomatoes
- 1 can (15 oz) tomato sauce
- 1/2-1 cup medium chunky salsa
- 1/2 cup beef broth, plus more if needed
- 2 tbsp chili powder
- 2 tsp ground cumin
- 1 tsp smoked paprika
- 1 tsp garlic powder
- 1/2 tsp black pepper; salt to taste
- 1 full 8-oz block cream cheese, cubed
- For serving: shredded cheese and sour cream

Instructions

1. Cook the ground turkey and diced onion in a large pot over medium heat, breaking up the meat, until the turkey reaches 165°F and the onion softens.

2. Stir in chili powder, cumin, paprika, garlic powder, and black pepper. Cook for about 1 minute.

3. Add the drained beans, diced tomatoes, tomato sauce, salsa, and broth. Stir well.

4. Simmer gently, uncovered, for 20-30 minutes, stirring occasionally. Add broth if needed.

5. Turn heat to LOW. Stir in the entire block of cream cheese until melted, about 5-10 minutes. Taste and adjust salt.

6. Serve with shredded cheese and a generous dollop of sour cream.

Katie's kitchen notes

No celery in the keeper version. Start with less salsa and add to taste.
For leftovers: cool promptly, refrigerate up to 3-4 days, or freeze extra portions.
Amounts for seasonings, salsa, and broth are suggested measurements.