

WHITE CHILI

INGREDIENTS

- 1 onion, chopped
 - 1 cloves garlic, minced
 - 1-½ lbs. ground turkey
 - 2-4 oz. cans chopped green chile peppers (we use mild)
 - 1 tbsp. ground cumin
 - 1 tbsp. dried oregano
 - ¼ tsp. ground cinnamon
 - Ground cayenne pepper to taste
 - Ground white pepper to taste
 - 3-15 oz. cans cannellini or Navy beans
 - 5 cups chicken broth
 - 2 cups shredded Monterey Jack cheese
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PREPARATION

In a large pot over medium heat, combine the onion, garlic and ground turkey and sauté for 10 minutes or until turkey is well browned. Add the chile peppers, cumin, oregano, cinnamon, cayenne pepper and white pepper to taste and sauté 5 more minutes. Add two cans of the beans and the chicken broth to the pot. Take the third can of beans and puree them in a blender or food processor. Add this to the pot along with the shredded cheese. Stir well and simmer 10 minutes, allowing cheese to melt.

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