

Turkey and Sausage White Chili

2 cups cooked turkey breast, coarsely chopped
2 small onions, coarsely chopped
2 poblano peppers, coarsely chopped
2 (16-oz) cans navy or white kidney beans, drained
1 tablespoon oil
12 oz Italian sausage (chicken or turkey, if desired) casing removed
1 teaspoon ground cumin
1 teaspoon chili powder
1/2 teaspoon dried oregano leaves
1/4 teaspoon pepper
1 (14.5-oz) can chicken broth
1 cup whole milk
1 cup shredded cheddar cheese

Chop turkey, onions, and peppers. Drain beans. Preheat large stockpot on medium-high 2–3 minutes. Pour oil in pot, then add peppers and onions; cook and stir 2–3 minutes or until tender.

Reduce heat to medium. Remove casing from sausage and add sausage to pot; cook 5–6 minutes, stirring to crumble meat, or until sausage is brown and no pink remains.

Stir in cumin, chili powder, oregano, pepper, beans, and broth; bring to a boil. Reduce heat to low; cook and stir 10–12 minutes or until thickened.

Stir in turkey and milk; cook 2–3 minutes to blend flavors. Top with cheese and serve.