

2022 Harlan County High School Junior Chef Recipe

Harlan County Black Bears

White Chili

Serves 6

Ingredients:

- 1 lb. Ground Turkey**
- 1 ½ tsp Ground Cumin**
- ½ tsp Smoked Paprika**
- ¼ tsp Chili Powder**
- 1/8 tsp Ground White Pepper**
- ¼ cup Diced Yellow Squash**
- ¼ cup Diced Green Bell Pepper**
- 1 TBSP Diced Jalapeno Pepper**
- ½ cup Diced Yellow Onion**
- 4 tsp Minced Garlic**
- 3 cups Low Sodium Chicken Broth (Divided Use)**
- ½ cup Heavy Whipping Cream**
- 4 oz. Low Fat Cream Cheese**
- 2 15.5 oz cans Cannellini Beans, drained**
- ½ cup Seeded and Diced Tomato**
- 1 cup corn (frozen or fresh kernels)**
- ½ cup Salsa Verde**
- ¼ cup Canned Green Chilies**
- ½ cup Shredded Mild Cheddar Cheese**
- ½ cup Shredded Monterey Jack Cheese**
- 12 ounces Tortilla Chips**
- 1 Medium Avocado (Garnish)**
- Extra Shredded Cheese for Garnish**

Directions:

1. Combine Cumin, Paprika, Chili Powder, White Pepper in a small bowl. Mix well and set aside.
2. Place ground turkey in non-stick stock pot, over medium heat and cook until uniformly browned, stirring to break up large pieces; about 5 minutes.
3. Stir in the seasoning mixture and continue cooking for 5 more minutes.
4. Add in the prepared vegetables (squash, onion, garlic, and peppers) and continue cooking for another 5 minutes on medium low heat.
5. Meanwhile, while turkey/vegetable mixture is cooking, combine 1 cup chicken broth, heavy cream, and cream cheese in a small saucepan. Mix well and simmer over medium heat for 3-5 minutes, or until smooth.

6. Place one can of the cannellini beans in a small bowl and mash with a fork or potato masher. Add the remaining can of beans and stir gently to combine.
7. Add the bean mixture, diced tomato, corn, Salsa Verde, green chiles, ½ cup cheddar cheese, ½ cup Monterey Jack cheese, remaining 2 cups chicken broth to the meat and vegetables in the stock pot. Bring to a boil, reduce heat and simmer until mixture reaches minimum temperature of 165 degrees. Stir in the cream & chicken broth mixture and combine well. Cook and stir until mixture again reaches 165, then remove from heat.

To Serve:

1. Thinly slice the peeled and seeded avocado.
2. Divide Chili between 6 bowls. Top with the Avocado slices, the extra cheese, and serve with tortilla chips.