



Hot Pot Pumpkin Poblano Chili

Flavor up the season with a turkey chili

- 1 Tablespoon olive oil
- 1-pound lean ground turkey
- 1 medium onion, peeled, chopped
- 1 red bell pepper, seeded; chopped
- 1 poblano chili pepper, seeded; chopped
- 2 cloves garlic, minced
- 1 Tablespoon chili powder
- 1 teaspoon ground cumin
- 1/2 teaspoon salt
- 1 (28 ounce) can crushed tomatoes
- 1 (15 ounce) can black beans, drained, rinsed
- 2 cups vegetable stock or broth as needed
- 1 (15 ounce) can solid pack pumpkin
- 2 cups peeled, seeded, chopped fresh butternut squash
- 1/4 cup coarse chopped cilantro leaves
- Spicy Pumpkin Seeds for garnish

Heat olive oil In Dutch oven pot over medium heat. Add turkey, onion, bell pepper, poblano peppers, garlic, chili powder, cumin, and salt. Cook stirring often until turkey is cooked and vegetables are tender, about 10 minutes.

Add tomatoes, breaking up any large slices, black beans, vegetables stock, canned pumpkin, and chopped squash. Bring mixture to a boil; reduce heat to simmer, cover; cook for about 30 minutes or until squash is tender
Before serving: Add chopped cilantro and garnish center with spicy pumpkin seeds as desired. Serves: 6 to 8

Prepare Spicy Pumpkin Seeds: 1/2 cup raw pumpkin seeds,
1/2 Tablespoon olive oil, 1/4 teaspoon ground red pepper or as desired

In small bowl, toss pumpkin seeds, oil, and red pepper; toss to coat. In hot nonstick skillet, cook over medium heat until lightly and begin to turn lightly golden. Remove from skillet; set aside to cool.

Recipes Inspired by: Fresh Thyme Crave September/October 2017

Cook's Note: To make this recipe even easier, buy your squash already chopped from your local supermarket. The chunks will be large so just dice them up as desired. Also using stock rather than broth will give your chili a richer flavor.

About the Recipe: Try a new chili idea using ground turkey with full of flavor spicy peppers, golden squash chunks, and mashed pumpkin, straight from the can. Make sure to add the spicy pumpkin seeds, black beans, and cilantro for a power up winning chili recipe.