Quick Turkey Chili Yield:6 to 8 servings

- Grapeseed or canola oil
- 1 large yellow onion, diced
- 3 Hatch or Cubanelle peppers, seeded and diced
- 3 garlic cloves, finely chopped
- 1 serrano or jalapeño chile, finely chopped
- Salt and black pepper
- 1 pound ground turkey, preferably dark meat
- 3 tablespoons chili powder
- 1 tablespoon ground coriander
- 2 teaspoons ground cumin
- 1 pound frozen kale, thawed
- 2 (14.5-ounce) cans diced tomatoes with green chiles
- 2 cups chicken broth, plus more if needed
- 1 (15-ounce) can lentils, drained and rinsed
- 1 bunch cilantro, finely chopped (including stems)
- Lime wedges, sour cream or yogurt, for serving

PREPARATION

Step 1

Heat a large Dutch oven or other heavy pot over high until hot. Add a very thin sheen of oil and swirl to coat. Add the onion and spread in a single layer. Cook, without stirring, until the bottoms are deeply charred, 2 to 3 minutes.

Step 2

Drizzle more oil into the pan. Add the peppers, garlic and serrano. Season lightly with salt and pepper, and cook, stirring often, until the onion is translucent, 1 to 2 minutes. Push the vegetables to one side of the pot.

Step 3

Coat the empty side of the pot with oil, and then add the turkey and spread it over that half of the pan. Sprinkle the turkey and vegetables with the chili powder, coriander and cumin. Cook, smashing the spices and aromatics into the meat and breaking the meat into tiny pieces, 2 to 3 minutes. The spices should smell toasted.

Step 4

Add the kale and cook, stirring, until any liquid has evaporated, 1 to 2 minutes. Add the tomatoes and chicken broth and bring to a boil. For a thicker chili, smash the lentils a bit. Stir in the lentils and return to a boil. Turn the heat down to maintain a simmer and stir in half of the cilantro. At this point, the chili is ready and will taste light and fresh with crisp green vegetables. You also can keep simmering it for hours over the lowest heat setting for a softer, stewier chili. If the mixture dries out, add more broth or water.

Step 5

Serve the chili with the lime wedges, sour cream, cheese and remaining cilantro, over rice if you’d like.