



## White Bean Turkey Chili

Serves 6

2 tablespoons oil  
1 medium onion diced medium  
1 green bell pepper diced medium  
2 garlic cloves minced fine  
1-pound ground turkey  
4 cups chicken stock, \*reserve  $\frac{1}{4}$  cup for puree step  
1 can diced fire roasted tomatoes (28 oz.)  
 $\frac{1}{2}$  cup **Ogio Prosecco**  
2 cans cannellini beans, divided, drained and rinsed  
1 cup shredded cheddar jack cheese, plus additional for garnish  
3 tablespoon chili powder  
2 tablespoon ground cumin  
 $\frac{1}{2}$  teaspoon cinnamon  
Salt and pepper to taste

Heat a large pot over medium high heat and add the first 4 ingredients. Sauté for 2 minutes. Add the turkey and continue to cook until browned. Add the next three ingredients and bring to a simmer. \*Place half of the beans, 1 cup cheese and  $\frac{1}{4}$  chicken stock in a food processor and blend for 30 seconds. Add the puree to the pot and stir. Simmer for 8 minutes uncovered. Add the last 4 ingredients and simmer 2 minutes. Stir in the remaining beans and remove from heat. Place in serving bowls and top with cheese.