

# Smoked Turkey White Bean Chili

Recipe By Chanie Apfelbaum



Cooking and Prep:  1  
h 15 m

Serves:  6

No Allergens

**Preference:** Meat

**Difficulty:** Easy

**Diet:** No Refined Sugar,  
Gluten Free

**Source:** Family Table by  
Mishpacha Magazine

Cholent is a family favorite in my house, so I've started to experiment with different types of chili for during the week. This smoked-turkey version is so creamy and filling. The kids will love getting creative with their toppings.

## Ingredients (15)

### Smoked Turkey White Bean Chili

- 2 tablespoons **Bartenura Olive Oil**
- 1 large onion, diced
- 4 cloves garlic, minced or 4 cubes **Gefen Frozen Garlic**
- 2 teaspoons cumin
- 1 teaspoon chili powder

- 1 (4-oz./115-g.) can chopped green chilies
- 2 (15-oz./425-g.) cans cannellini beans, drained and rinsed
- 1 smoked turkey drumstick
- 1 bay leaf
- 4 cups **Empire Chicken Broth** or other chicken stock
- Haddar Kosher Salt** and pepper, to taste

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## Toppings

- parve sour cream
  - crushed tortilla chips
  - lime wedges
  - sliced avocado
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## Start Cooking

### Make the Chili

1. Heat the olive oil in a Dutch oven and add the onions and garlic. Sauté until golden, about five minutes. Add the cumin and chili powder and continue to sauté until fragrant. Stir in the canned chilies, beans, chicken stock, and bay leaf. Place the whole smoked Aaron's Best Turkey Drumstick in the pot and bring to a boil. Lower the heat and simmer for 35 minutes.
2. Remove the Aaron's Best Turkey Drumstick from the chili and taste for seasoning, adding salt (if needed) and pepper. Chop the turkey meat into pieces and return it to the pot. Cook for five to 10 more minutes, until chili is thick and creamy.
3. Serve the chili in individual bowls topped with avocado, pareve sour cream, crushed tortilla chips, and lime wedges.

### Credits

Photography: Hudi Greenberger

Styling: Janine Kalesis