

## White Chili

3 lbs ground turkey  
2 cans chicken broth  
3 15 oz cans of navy beans  
1 sm onion diced  
2 stalks celery thinly sliced  
5 fresh mushrooms cut into chunks  
½ bellpepper diced  
salt  
pepper  
2 bay leaves  
½ tsp minced garlic  
¼ tsp grated ginger root  
dash of cumin and coriander  
dash of Cinnamon  
olive oil  
small can chili peppers

*Garnish with:*

diced fresh tomato  
chopped spring onions  
fresh cilantro

In a large pot add enough olive oil to cook onions, peppers, mushrooms till onions start to become clear. Add the ground turkey. Break apart in small pieces and smash with a heavy stainless spoon while browning. When it is browned there shouldn't be any need to drain. Add beans, chicken broth, and herbs. Salt and pepper to taste. Bring to boiling point and stir well. Lower heat, cover, and simmer for an hour or so. When done remove bay leaves. Top with green onions, tomatoes and cilantro when ready to serve. Serve with Mexican cornbread.