

## White Chili

### Ingredients:

1 lb ground turkey  
1 can "Great Northern" white beans, drained and rinsed  
3 cups chicken stock  
1 clove garlic, minced  
1 medium onion, chopped (and divided in half)  
1 tablespoon vegetable oil  
1 tablespoon olive oil  
1-2 jalapenos, seeded and chopped (optional)  
1-2 4 oz. cans chopped green chiles  
1 teaspoon ground cumin  
1 teaspoon dried oregano  
pinch of ground cloves  
salt & pepper to taste  
cilantro, roughly chopped  
monterey jack cheese, grated

### Directions:

Heat, over medium high heat, a pan or pot large enough to hold all the ingredients, add the vegetable oil, then cook the turkey and half of the chopped onions until the turkey is browned and the onions are translucent.

Rinse and drain the beans and add them to the turkey and onions. Add the chicken stock. Bring the mixture to a boil, then simmer over low heat for approximately 30 minutes.

Heat the olive oil in a skillet and add the remaining onion and the minced garlic with a pinch of salt. Cook over medium heat until tender, about 5 minutes. Add the cloves, cumin and oregano and stir. Add the chopped green chiles and jalapeno, mix everything together and heat over medium heat for 1-2 minutes. Add the chile mixture to the bean and turkey mixture and simmer over low heat for at least 15 minutes (up to 1 hour).

Garnish with grated monterey jack cheese and chopped cilantro.