White Chili with Lime

Recipe doubles well.

Ingredients

1 tbsp oil
1 finely chopped onion
1 red bell pepper, cored and chopped
1 pound ground turkey or chicken
1 tbsp minced garlic
1 ½ tbsp chili powder
1 tbsp all purpose flour
1 tsp ground cumin
1 tsp dried oregano
½ cup white wine
1 ½ cups chicken broth
Two 15 ½ oz cans cannellini (white) beans
4 ½ oz can chopped green chilies
½ cup sour cream
salt and pepper

Garnishses

chopped scallions
chopped cilantro
grated Monterey Jack cheese
lime wedges

Directions

1. In a large nonstick skillet over medium, heat the oil.
2. Reduce the heat to medium-low, add the onion and red pepper, cook for 5 minutes or until onion is softened.
3. Add the turkey and cook, breaking up any large pieces, until the turkey is no longer pink, about 5 minutes.
4. Add the garlic, chili powder, flour, cumin and oregano and cook, stirring, for 2 minutes.
5. Add the white wine and the broth.
6. Bring the mixture to a boil and simmer for 10 minutes.
7. Meanwhile, use a fork to mash 1 cup of the beans.
8. Add both the whole and mashed beans and the chilies to the chili and simmer for 10 minutes.
9. Stir in the sour cream and cook until hot.
10. Season with salt and pepper
11. Add garnishes as desired.