

Vietnamese Turkey Chili

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Ingredients

Amounts based on each 1 lb. of turkey meat (about 3-4 people depending on serving size); scale up for a crowd as needed:

- 1 large onion, chopped
- 2 scallions, chopped
- 1 Vietnamese or Thai red chili pepper, chopped
- 3 garlic cloves, minced
- 1 tablespoon sesame oil
- 1 lb. ground turkey, browned
- 2 tablespoons ginger, minced (ginger powder as substitute if not available)
- 2 tablespoons chili powder
- ¼ cup Hoisin sauce
- 2 tablespoons Sriracha or Thai style chili sauce
- 2 tablespoons Vietnamese fish sauce (nước mắm)
- 3 tablespoons of rice wine vinegar or apple cider vinegar
- 1 can of white beans
- 1 can of diced tomatoes
- 2 stalks of lemongrass, trimmed and crushed (for infusing in the base)
- ¼ cup tomato sauce
- ¼ cup water
- Pinch of salt and white pepper to taste

Prep for serving:

- Lime wedges, for flavor when serving and topping
- Beansprouts, several bags for topping
- Cilantro, several bunches for topping
- 2 cups of sliced cabbage for topping
- 2 cups of shredded carrot for topping

Steps

Sautee onions, red pepper, and garlic in sesame oil (about 4-5 mins.) and add to pot.

After browning turkey (add a bit of salt and white pepper to taste when browning), add turkey to pot.

Add remaining ingredients and bring to a boil.

Reduce heat and simmer at least 1 hour.

Remove the lemon grass stalks before serving.

Serve with squeeze of lime/lime wedge, beansprouts, thinly sliced cabbage, and shredded carrot on top.