

Vietnamese Turkey Chili

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Dean of Student Success

Ingredients:

1 large onion, chopped
2 scallions, chopped
1 Vietnamese or Thai red chili pepper, chopped
3 garlic cloves, minced
1 tablespoon sesame oil
1 pound ground turkey, browned
2 tablespoons fresh ginger, minced
2 tablespoons chili powder
1/4 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
1/4 cup tomato sauce
1/4 cup water
Pinch of salt and white pepper to taste (for browning turkey)
Lime, many wedges, for flavor when serving and topping
Beansprouts, several bags (a small handful per serving) for topping
1 cup of sliced cabbage 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.

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

