

From the  
kitchen of

**J.T. Ellison**



### Ingredients:

- ✓ 2 Pounds Grilled Turkey Breast – Shredded (I used pre-cooked turkey strips, worked perfect, no shredding needed)
- ✓ Mire Poix mix – 1 onion, 2 celery stalks, 3 carrots (Trader Joe's has precut mire poix mix...)
- ✓ 1 clove garlic
- ✓ 3 tablespoons EVOO
- ✓ 28 oz can of pureed tomatoes
- ✓ 2 tablespoons tomato paste
- ✓ 1 teaspoon salt
- ✓ 1 tablespoon fresh ground pepper
- ✓ 4 tablespoon chili power (to taste, just keep an even 2x chili powder to cumin ratio)
- ✓ 2 tablespoon ground cumin
- ✓ 1 teaspoon Italian seasoning
- ✓ 1 teaspoon crushed red pepper
- ✓ 16 oz can of kidney beans - drained (I want to replace this with black beans next time)
- ✓ ½ cup corn
- ✓ ½ cup frozen edamame
- ✓ 16 oz can of garbanzo beans (They act like potatoes in this, so cool)
- ✓ 32 oz box of vegetable stock

## Copy Cat Panera Turkey Chili

I fell in love with this chili out in Colorado, and was so thrilled to find this recipe. Here's a link to the original:

<http://3gitalian.com/2014/02/14/panera-bread-turkey-chili-copycat-recipe/> It is delightful, and I've of course made my own adjustments.

### Directions:

- Chop onions, celery, and carrots and add to dutch oven or stock pot.
- Add olive oil and minced garlic and sauté over low-medium heat until vegetables are soft, about 10 mins.
- Add salt, pepper, cumin, chili powder, red pepper, and Italian seasoning. Sauté another two minutes. Start with the lower amounts and add more according to taste and spice level desired.
- Meanwhile, grill turkey breast and shred with a fork. (ha – just open the bag and dump it in)
- Add turkey, pureed tomatoes, tomato paste, and stock
- Stir well and simmer for 30 minutes
- Add beans, corn, and edamame
- Simmer for an additional 15 minutes

Yield is about 6 big bowl servings. This is a great recipe to freeze, too.

*As seen in J.T. Ellison's newsletter. For more recipes, visit [JTEllison.com](http://JTEllison.com).  
Want a wine to go with your recipe? Check out J.T.'s wine blog,  
The Wine Vixen, at [TheWineVixen.com](http://TheWineVixen.com).*

