

# Creamy Pumpkin Turkey Chili



FROM THE KITCHEN OF  
**DEBBIE MACOMBER**

Pumpkin Turkey Chili that's creamy and comforting to fill your family's bellies, yet still loaded with veggies is definitely a keeper fall recipe!

**Serves 4-6**

## Ingredients

2 tablespoons oil  
1 medium onion, chopped  
(about 2 cups)  
3 large carrots, chopped (about  
1 ½ cups)  
2 stalks celery, chopped (about 1  
cup)  
2 ½ teaspoons kosher salt,  
separated  
2 garlic cloves, minced  
1 tablespoon paprika  
1 tablespoon ground coriander  
1 teaspoon cumin  
1 teaspoon dried thyme leaves  
1 teaspoon dried sage  
¼ teaspoon crushed red chili  
flakes  
1 ½ pounds ground dark meat  
turkey  
2 15-ounce cans cannellini  
beans, drained  
1 15-ounce can pumpkin puree  
2 cups chicken broth  
¾ cup Half & Half

## Directions

In a large pot over medium-high heat, heat the oil until shimmering. Add the onion and cook for 5 minutes, stirring occasionally. Add the carrots, celery and ½ teaspoon of the salt; cook for 7 to 10 minutes, stirring occasionally, until vegetables are soft and starting to brown. Add the garlic, paprika, coriander, cumin, thyme, sage, chili and the rest of the salt; cook for 30 seconds, stirring constantly, until fragrant. Add the turkey and cook until no longer pink, about 5 minutes. Stir in the beans, pumpkin, and broth, then bring to a simmer. Reduce heat to low, cover halfway, and let gently simmer for 20 minutes. Remove from the heat, stir in the Half & Half, then season to taste with salt and pepper. Serve hot.