

# Chocolate Chili

**Servings: 8**

**Ingredients:**

- 2 pounds ground turkey
- 2 onions, chopped
- 1 Tablespoon plus 2 teaspoons chili powder
- 1 Tablespoon ground cumin
- 2 - 4 Tablespoons unsweetened cocoa powder
- 3 cloves garlic, minced
- 2 jalapeno peppers, seeded and minced
- 2 15-oz. cans kidney beans, drained and rinsed
- 1 teaspoon cayenne pepper
- 1 teaspoon dried oregano
- 2 15-oz. cans black beans, drained and rinsed
- 1 18-oz. can diced tomatoes
- 2 Tbsp. tomato paste

**Directions:**

1. In a large Dutch oven over medium-high heat, add the ground turkey and cook for 2 minutes.
2. Add the onions, chili powder and cumin, and stir together. Add the cocoa, garlic and jalapenos, mix together and cook for 2 minutes.
3. Add kidney beans, cayenne pepper and oregano, and cook for another minute. Add the black beans, diced tomatoes, tomato paste, cover and simmer for 1 hour, stirring occasionally.

Garnish with avocado, shredded cheese and/or chives if desired.