

Black Bean and Mole Chili with Sweet Corn and Optional Turkey

MAKES 6 SERVINGS

Making real mole sauce is a time-consuming process in which dried, whole chilies are toasted and ground with spices and, in some cases, Mexican chocolate. In this gluten-free recipe, we get some of the flavors of mole with a quick and easy shortcut: cocoa.

- 1 cup dried black beans, rinsed - used 2 can of beans
- 2 tablespoons olive oil
- 1 large onion, chopped
- 1 large red bell pepper, chopped
- 2 chopped jalapeños
- 3 cloves minced garlic
- 1 14-ounce can crushed tomatoes in purée
- 1 tablespoon ancho chile powder
- 2 teaspoons paprika
- 2 teaspoons unsweetened cocoa
- 1 teaspoon salt, plus more for turkey
- 1 teaspoon sugar
- pinch dried oregano (for optional turkey)
- 1½ cups canned corn
- ¼ cup cilantro, chopped
- 3 ounces ground raw turkey or cooked turkey breast per person (about ½ cup cooked turkey)
- ¾ cup sour cream

1. Soak beans overnight in a pot of plenty of cold water. Drain beans and return to pot. Add enough cold water to cover by 2 inches, cover, and bring to a boil. Reduce heat and simmer until beans are tender but not mushy, about 2 hours. Add water as necessary. Drain beans, reserving 2 cups liquid.
2. In a large pot, heat oil and add onion, red pepper, jalapeños, and garlic. Sauté until vegetables are soft and sweet. Add beans, 1 cup bean liquid, and crushed tomatoes and bring to a simmer.
3. In a small bowl, combine chile powder, paprika, cocoa, salt, and sugar. Stir in about ¼ cup bean liquid to make a paste. Stir into simmering chili.
4. Drain corn and warm in a pan, or put in a bowl and microwave until hot. Toss with cilantro.
5. If using raw ground turkey, sauté in a dab of olive oil over medium-high heat, sprinkling in a pinch oregano and salt as you stir. Into each omnivore's bowl stir hot turkey and garnish with cilantro, corn, and sour cream. Serve each bowl of vegetarian chili topped with corn and sour cream.