

I pumped up the
spices a little.
- Pat V.

Cooking

Lamb-and-White-Bean Chili

(/recipes/12300-lamb-and-white-bean-chili)

By Melissa Clark | Time: 1 hour 15 minutes | Yield: 4 to 6 servings

Ingredients

2 tablespoons olive oil
1 pound ground lamb
Kosher salt and black pepper
1 onion, finely chopped
2 poblano peppers, seeded and diced
(or 2 small green bell peppers)
1 small bunch cilantro, cleaned
4 garlic cloves, finely chopped
2 small jalapeños, seeded, if desired,
and finely chopped
2 tablespoons chile powder, plus more
to taste
1 teaspoon ground coriander
1 teaspoon ground cumin
1 ½ tablespoons tomato paste
3 ½ cups cooked white beans
(homemade or canned)
Plain yogurt, preferably sheep's milk,
for serving
Lime wedges, for serving

Preparation

Step 1

Heat the oil in a soup pot over medium-high heat. Add the lamb and cook, breaking up with a fork, until well browned, 5 minutes. Season with 1/2 teaspoon each of salt and pepper. Transfer meat to a paper towel-lined plate.

Step 2

Add the onion and poblano peppers. Cook until the vegetables are softened, 5 to 7 minutes. Finely chop 2 tablespoons of the cilantro stems and add to the pot. Stir in the garlic and jalapeño and cook 2 minutes. Add the chile powder, coriander and cumin, and cook 1 minute. Stir in the tomato paste and cook until it begins to turn brown.

Step 3

Return the lamb to the pot. Stir in 4 cups water, the beans and 1/4 teaspoon salt. Simmer over medium-low heat for 45 minutes; add more water if the chili becomes too thick. Taste and adjust seasonings if necessary. Ladle into bowls, and top with a dollop of yogurt and a squeeze of lime. Garnish with chopped cilantro leaves.