



### **“TURKEY & VEGETABLE CHILI”**

- 1 POUND GROUND TURKEY
- 1 POUND TURKEY SAUSAGE, CASING REMOVED
- 1 CUP ONIONS, CHOPPED
- 3 TABLESPOONS FRESH GARLIC, CHOPPED
- 1 GREEN BELL PEPPER, SEEDED & CHOPPED
- 1 CUP FRESH CORN KERNELS
- 2 CARROTS, DICED SMALL
- 2 ZUCCHINI, DICED SMALL
- 2 TABLESPOONS CHILI POWDER
- 2 TABLESPOONS CUMIN
- 1 TEASPOON CAYENNE PEPPER
- 2 PACKS CHILI SEASONING MIX
- 1 CAN TOMATO PASTE
- 1 28-OUNCE CAN MEXICAN-STYLE STEWED TOMATOES
- 1 28-OUNCE CAN DICED TOMATOES
- 1 16-OUNCE CAN KIDNEY BEANS, DRAINED
- 1 16-OUNCE CAN CHILI (PINTO) BEANS, DRAINED
- ½ CUP BBQ SAUCE, OPTIONAL

1. IN A LARGE HEAVY POT, BROWN GROUND TURKEY & SAUSAGE FOR 10 MINUTES, DRAIN FAT FROM PAN.

2. ADD ONION, GARLIC & BELL PEPPER TO MEAT THEN COOK FOR 10 MINUTES. ADD REMAINING INGREDIENTS, COVER & SIMMER ON LOW FOR 30-45 MINUTES. ADJUST SEASONINGS TO TASTE.

SERVINGS: 12 / PREP TIME: 30 MINUTES / COOK TIME: 55 MINUTES