

# Ground Turkey Chili

Servings: 8-10

## INGREDIENTS

Amount	Item
3 cans	Tomato Sauce
1 can	Diced Tomato
1 can	Dark Kidney Beans
1	Small White Onion
1	Fresh Jalapeno
1/3 cup	Chili Powder
1/4 cup	Cumin
2 tbsp	Granulated Garlic
1 tsp	Cayenne
1 lb.	Ground Turkey
2 tbsp	Cooking Oil

Salt and Pepper to taste

## METHOD

Dice one white onion and Jalapeno and set aside. Open all canned goods and set aside. Put a sauce pot on medium heat and add 1 tbsp cooking oil. Add your ground turkey and cook completely. Remove the turkey and set aside. Add the other tbsp of oil to the pot. Sauté the onion and jalapeno for about 2 minutes. Add the cooked turkey, all canned goods, and all spices to the pot. Cook covered at a simmer for 30 minutes.

Optional Garnish: Sour Cream,  
Shredded Cheese, Diced Raw Onion,  
Crackers

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