



White Bean Turkey Chili

Yield: 10 servings

Ingredients:

- 1 ½ pounds JENNIE-O® Ground Turkey
- 1 small white onion, chopped
- ½ jalapeno pepper, seeded and chopped
- 3 garlic cloves, minced
- 1 tablespoons dried oregano
- 1 ½ teaspoons ground cumin
- 1 (15-ounce) can cannellini beans, rinsed and drained, divided
- 5 quarts chicken broth, divided
- 2 cups shredded cheddar cheese
- Optional toppings: sliced avocado, quartered cherry tomatoes, or chopped cilantro

Directions:

1. Spray skillet with nonstick cooking spray. P
2. reheat skillet over medium-high heat.
3. Add one pound ground turkey to hot skillet. S
4. tir to crumble, approximately 14 to 16 minutes. Always cook to well-done, 165°F as measured by a meat thermometer.
5. Sauté onions in a skillet over medium heat until tender.
6. Add jalapeno, garlic, turkey, oregano and cumin; cook and stir 2 minutes.
7. Transfer to large pot.
8. In a bowl, mash 3 cups of the beans; stir in 1 quart of the broth.
9. Stir bean mixture and the remaining whole beans and broth into turkey mixture.
10. Cook, covered, on low until bubbling and meat is tender.
11. Stir before serving. Serve with cheese and toppings, if desired.

Recipe and photo courtesy of Jennie-O