Heart Healthy Turkey Chili



FOODSERVICE



SERVING SIZE: 16

Ingredients

- 1 pound Ground Turkey
- 1 fluid ounce Water
- 2 cups Diced Onion
- 1 cup Celery, Diced
- 1/4 cup Jalapeno, Diced
- 1 tablespoon Chili Powder
- 1 tablespoon Cumin
- 2 teaspoons Dry Oregano
- 1 tablespoon Thyme
- 2 teaspoons Minced Garlic
- 7 cups Furmano's Diced Tomatoes
- 2 cups Furmano's Red Kidney Beans
- 1 liquid tablespoon Soy Sauce
- 1 fluid ounce Worcestershire Sauce
- 2 tablespoons Cilantro, Chopped

In This Recipe



Dark Red Kidney Beans in Brine



Diced Tomatoes In Juice (1")

Preparation

- 1. In a large pot over medium high heat, add Ground Turkey and Olive Oil.
- 2. When Turkey begins to brown, add Onion, Celery, and Jalapeno. Saute until translucent.
- 3. Add Chili Powder, Cumin, and Oregano.
- 4. Next add Thyme Leaves and Garlic. Stir
- 5. Finally add Furmano's Diced Tomatoes, Furmano's Red Kidney Beans, Soy Sauce, and Worchestershire Sauce. Heat to 165*
- 6. Stir in Cilantro just before serving.

Copyright 2024 Furmano's. All Rights Reserved.