



Century
Federal Credit Union

Recipes for Success

Turkey Chili

Jen, Marketing Director

Ingredients

- 2 tsp olive oil
- 2 onions, chopped
- 2-3 celery stalks, chopped
- 1 pound ground turkey
- 2 tablespoons chili powder
- 1 tsp ground cayenne pepper
- 1 tsp ground cumin
- salt & pepper to taste
- 2 16oz cans of kidney beans, drained and rinsed
- 2 15oz cans of petite cut diced tomatoes
- 2 14.5oz cans of stewed tomatoes
- 2 cups water



Directions

1. In a large soup pan, over medium heat, sauté onions in celery in olive oil until translucent.
2. Once veggies are sautéed, add the ground turkey and cook through.
3. Once turkey is cooked add in chili powder, cayenne pepper, cumin, salt and pepper and stir together.
4. Pour in kidney beans, tomatoes and water and stir together. Turn heat to high and bring to boil. Then reduce heat and simmer for 30-45 minutes and serve.