

TERRIFIC TURKEY CHILI



Double this recipe for a delicious and easy dinner for your family!

Bakers Buzzin
CHILDREN. LOVE. COOKING.



Ingredients

- 1 cup ground turkey, browned and drained (half of a 20 ounce package)
- 1 cup chicken broth
- 1 (14 ounce) can of crushed tomatoes
- 1 (15 ounce) can beans, rinsed and drained (kidney, black beans, or great northern beans are best)
- 1 cup refried beans
- 1/2 tsp garlic powder or 1 clove minced fresh garlic
- 1/2 tsp onion powder
- 1/2 tsp paprika
- 1/2 tsp oregano
- 1/4 tsp cumin
- 2 tsp chili powder
- Salt and pepper to taste, if desired

Instructions



- Add all ingredients into a saucepan.
- Stir with a wooden spoon to thoroughly mix.
- With an adult's help, put the saucepan on the stove and bring to a boil over medium heat.
- Once the chili is boiling, turn down the heat to low and simmer for 30 minutes.
- Stir the chili every 5 to 8 minutes until thick and bubbly.
- Serve with shredded cheese, sour cream or diced onion, if desired and homemade honey cornbread muffins. Enjoy!