

# RECIPE

PREP TIME 20 MIN. COOK TIME 70 MIN.  
SERVINGS 10 DATE JANUARY 4

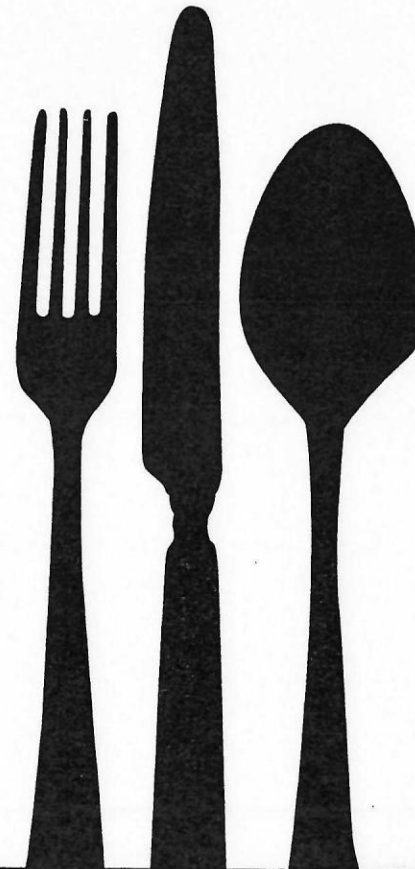
## TURKEY CHILI

### DIRECTIONS

1. Cook and crumble turkey in a large frying pan, add salt and cumin.
2. In a large soup pot saute onion, garlic, celery, and red pepper in cooking oil for about 5 minutes. Stir frequently. Add cooked meat.
3. Pour in beef or chicken broth. Add taco seasoning and ranch dressing mix. Stir well.
4. Add cans of crushed and diced tomatoes and tomato paste. Stir in chopped cilantro.
5. Add all three kinds of beans. Stir well.
6. Simmer on medium low for 45 minutes, stirring occasionally.
7. Add frozen corn and simmer for 20 more minutes.
8. To serve: sprinkle with crushed tortilla chips and shredded cheddar cheese. Enjoy!

### INGREDIENTS

- 1 lb ground turkey
- 1 teaspoon salt
- 1 teaspoon cumin
- 1 tablespoon cooking oil
- 1 cup diced onion
- ½ cup chopped celery
- 1 cup chopped red pepper
- 2-3 cloves garlic; minced
- 48oz. of beef or chicken broth
- 1 package taco seasoning mix
- 1 bunch fresh cilantro; chopped
- 1 package dry ranch dressing mix
- 3 tablespoons tomato paste
- 1 15oz. can fire roasted crushed tomatoes
- 1 15 oz. can diced tomatoes with green chilis
- 1 cup frozen corn
- 2 15oz. cans of chili beans, northern beans, and kidney beans; drained



FROM THE KITCHEN OF **TINA CAMPBELL**

Name \_\_\_\_\_

## **TURKEY CHILI • RECIPE**

**Answer the following questions using a complete sentence.**

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1. Whose recipe is this?

\_\_\_\_\_

2. What kinds of beans are in this chili?

\_\_\_\_\_

3. How much beef or chicken broth is used in this recipe?

\_\_\_\_\_

4. What ingredient do you add for the last 20 minutes of cooking?

\_\_\_\_\_

5. Write the sentence that tells how you prepare the turkey.

\_\_\_\_\_

\_\_\_\_\_

6. What is the prep time for this recipe?

\_\_\_\_\_

7. When do you add the cans of crushed and diced tomatoes?

\_\_\_\_\_

\_\_\_\_\_

8. What do you do when you serve the chili?

\_\_\_\_\_



1¢

penny



5¢

nickel



10¢

dime



25¢

quarter