

# Turkey Chili

## Ingredients

- 1 lb ground turkey
- 1 cup thinly sliced onions
- 1 clove garlic (large), crushed
- 1 tbsp chili powder (more or less to taste)
- 1 can diced tomatoes (14.5 oz)
- 1 can tomato sauce (8 oz)
- 1 cup kidney beans (drained and rinsed)
- 1 1/3 cups frozen whole kernel corn
- 1 cup cheddar cheese, shredded

## Instructions

Serves: 6

Rating: Awesome

In large skillet, saute turkey, onion, garlic and chili powder, stirring until turkey is crumbled and no longer pink. Drain excess fat.

Stir in remaining ingredients, except kidney beans and cheese. Bring to a boil. Add kidney beans, cover, and simmer 10 to 15 minutes or until heated through.

Serve sprinkled with cheddar cheese.

## Summary

**Yield:** 6

**Source:** Priscilla Warnke

**Prep Time:** 30 minutes

**Category:** Chili

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