

Turkey Chili

Ingredients

- 1 cup green bell peppers, chopped
- 1 1/4 cups onion chopped
- 2 cloves garlic cloves, minced
- 3 tbsp vegetable oil
- 2 cans Kidney beans, rinsed & drained (15-1/2 oz)
- 1 can Stewed tomatoes, crushed (28 oz)
- 1 can black olives, sliced
- 1 cup red wine
- 3 cups cooked turkey, Chopped
- 1 tbsp chili powder (more or less to taste)
- 1 tbsp cilantro, chopped
- 1/4 tsp basil
- 1 tsp crushed red pepper flakes
- 1/2 tsp salt
- 1/2 tsp cumin powder

Instructions

1. In a 3 quart saucepan, over medium high heat, asute green peppers, onion and garlic in oil for 5 minutes or until vegetables are tender-crisp.
2. Add remaining ingredients and increase heat to high and bring to a boil.
3. Reduce heat to low and simmer, uncovered for 25 minutes



Summary

Yield: 1

Prep Time: 5 minutes

Category: Chili

Cuisine: American