

turkey chili

Serve with a dish of fruit like canned peaches, mandarin oranges or applesauce.

- 1 pound ground turkey
 - 1 cup chopped onion
 - 1 (15 ounce) can tomato sauce
 - 1 (6 ounce) can tomato paste
 - 2 (16 ounce) cans pinto beans
 - 2 cups water
 - 2 tablespoons chili powder
 - 1 teaspoon garlic powder
1. Drain and rinse pinto beans. Cook ground turkey and onion until the meat is brown, about 4 minutes.
 2. Combine all the ingredients along with the meat in a large kettle.
 3. Bring to a boil. Reduce heat and simmer for 30 minutes.



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