

White Turkey Chili



Ingredients:

- 1 tablespoon vegetable oil
- 1/4 cup onion, chopped
- 1 cup celery, chopped
- 4 cups cooked turkey, chopped
- 2 -15.5 ounce cans Great Northern beans, drained
- 2- 11 ounce cans corn, undrained
- 1-4 ounce can chopped green chilies
- 4 cups chicken broth
- 1 teaspoon ground cumin

Instructions:

1. Heat oil in a skillet over medium heat. Add onion and celery, cook and stir 2-3 minutes.
2. Place all ingredients in a large saucepan. Stir well.
3. Cover and cook about 15 minutes over medium heat stirring occasionally until thoroughly heated.

Makes 8 servings.



Tarrant County Public Health
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