

Turkey Chili with Homemade Seasoning

*From the Kitchen of
Well Life with Miriam*

Ingredients:

- 1 Tbsp. olive oil
- 1 lb. ground turkey
- 1 green pepper, diced
- ½ medium onion, diced
- 1 (14.5 oz.) can fire-roasted diced tomatoes
- 1 (10 oz.) can petite diced tomatoes with jalapenos & cilantro

Seasoning:

- 2 Tbsp. chili powder
- 1 tsp. cumin
- 1 tsp. unsweetened cocoa powder
- ½ tsp. garlic powder
- ½ tsp. onion powder
- ½ tsp. salt
- ½ tsp. black pepper
- ¼ tsp cayenne pepper (optional, but yes!)

Directions:

1. Add 1 Tbsp. olive oil to a pot
2. Add diced green pepper and onions. Sauté until onion is translucent.
3. Add turkey to veggies. Sauté until turkey is no longer pink and veggies are well incorporated.
4. Add seasoning mixture and mix well.
5. Add both cans of tomatoes, mix well.
6. Let chili come to a boil and turn down to simmer for 20 – 30 minutes, stirring occasionally.
7. Serve as you would with your favorite toppings.
8. Add rice, quinoa, or crackers to your bowl and ENJOY!

