

# Turkey Chili

From

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## Ingredients:

- 2 tbsps GOYA Olive Oil
- green bell pepper, chopped (about 1 cup)
- small onion, finely chopped (about 1 cup)
- 2tbsps GOYA Minced Garlic
- 1lb. ground turkey
- 1½tsp ground cumin
- GOYA Adobo to taste
- 2cans (15.5 oz. each) GOYA Red Kidney Beans drained
- 2cans (8 oz. each) GOYA Low Sodium Tomato Sauce
- 1 can (7 oz.) GOYA Chipotle Peppers in Adobo Sauce
- ¼cup shredded Monterey jack cheese
- 1 avocado, chopped
- Coarsely chopped fresh cilantro

## Instructions:

- Heat oil in medium pot over medium heat. Stir in green bell pepper, onions and garlic; cook until tender, 5-7 minutes. Add turkey, cumin and Adobo. Cook, breaking up turkey with spoon, until browned, about 5 minutes.
- Stir in beans, tomato sauce, 1 cup water and chipotle pepper; bring liquid to boil. Reduce heat. Simmer until chili thickens and flavors come together, about 10 minutes. Season with Adobo.
- Divide chili among serving bowls. Top with cheese, avocado and cilantro.