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| b97d43_296573239b324bec8d13278f588fd3f7.jpeg***30-Minute White Turkey Chili (serves 4)****Not Your Mama’s Kitchen* *Variety Shopping List**MyPlate2Yours - Lynn Dugan*Ingredients1 pound ground turkey1 can (15 ounces) cannellini beans, rinsed and drained1 small onion, diced1 green bell pepper, diced2 cups water2 cubes chicken bouillon 1 teaspoon dried oregano1 teaspoon ground cumin1 teaspoon salt½ teaspoon ground black pepper¼ teaspoon ground cayenne pepper (optional)Shredded Parmesan cheese, for garnishDirections1. In a saucepan, cook ground turkey, onion, and bell pepper and until turkey is browned and vegetables begin to soften, about 10 minutes. You do not need any additional oil to cook.2. Stir in beans, broth and seasonings. Bring contents to a simmer and cook for 20 minutes. 3. Serve into bowls and garnish with shredded cheese. Enjoy! |