



# Southwestern Turkey Chili

*Featuring House of Raeford®  
Pulled White Turkey Breast*

Yield: 25 - 8 oz Servings

RRS#	Ingredients	Measure
790080	Green Bell Pepper, seeded & cut	3 Cups
790034	Onion, diced	1 Quart
790303	Garlic, minced	6 cloves
111791	Oil	1/2 Cup
113750	Dark Kidney Beans, rinsed & drained	#10 can
114705	Crushed Tomatoes	#10 can
	Dry Red Wine	3 Cups
307150	House of Raeford Pulled White Turkey, cut into 1/2-inch cubes	9 Cups
1131609	Chili Powder	3 Tbsp
790311	Fresh Cilantro, coarsely chopped	1/2 Cup
1131869	Crushed Red Pepper Flakes	1 Tbsp
112513	Salt	1 1/2 tsp
	Optional Garnish	
790311	Fresh Cilantro	
200198	Cheddar Cheese, shredded	
200605	Sour Cream	

## Preparation:

1. In a stockpot, over medium-high heat, sauté green pepper, onion and garlic in oil until vegetables are tender-crisp.
2. Add beans, tomatoes, wine, turkey, chili powder, cilantro, red pepper and salt. Increase heat and bring mixture to boil. Immediately reduce heat and simmer, uncovered, for 40 minutes.
3. For service, ladle into bowls and garnish with cheese, sour cream and/or cilantro.

Recipe Source: eatturkey.com