



Another delicious recipe from
Tanya's Kitchen

Chili

Ingredients

- 3 28 oz. Cans of Crushed Tomatoes
- 2 Diced Yellow Onions
- 3 Cloves of Garlic
- 1 16 oz. Can Chili Powder
- 2 lbs. Ground Turkey
- 4 Tbsp. Chili Powder
- 3 Tbsp. Cayenne Pepper
- 1 Tsp. Salt
- 1 Tsp. Pepper
- 1 8oz. Can Chicken Broth
- 1 Shredded Cheese
- 1 Sour Cream
- 1 Raw Onion

Directions

- Start by browning the ground turkey in a large pot
- Add onions, garlic and dry ingredients
- Cook turkey until brown and onions are soft
- Stir in crushed tomatoes, chicken broth and chili beans. Stir frequently
- Simmer on low for about one hour (covered). Uncover the chili and taste for seasonings
- Add salt and peppers to taste.
- Cook chili uncovered for another hour or until desired thickness
- In a serving bowl garnish with shredded cheese, sour cream and raw diced onions
- You can find all these ingredients at all your Foster's Food Fair IGA stores