## TENACIOUS TURKEY CHILI

WINSTON-SALEM, NC

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PREP TIME: 10 MIN TOTAL TIME: 40 MIN SERVES: 6

## **INGREDIENTS**

14 oz. ground turkey % cup yellow onion, diced 1½ cups green pepper, diced 1½ cups frozen corn kernels 15 oz. canned black beans, drained

3 teaspoons chili powder 3 tablespoons paprika 60 tostada chips

3½ cups tomato sauce

3 oz. American cheese, shredded

## PREPARATION

- Cook ground turkey in skillet over medium-high heat.
   Set aside.
- 2 Spray the bottom of a large pot with cooking spray. Add onions and green pepper and sauté on medium heat until tender.
- 3 Add corn, cooked turkey, black beans and tomato sauce. Let simmer until all ingredients are heated through.
- 4 Season mixture with chili powder and paprika and let simmer for 3 minutes.
- 5 Divide tostada chips onto six plates.
- 6 Top each plate with chili. Garnish with cheese and serve.