

MOROCCAN WHITE

BEAN CHILI



Ingredients

- ☐ 1.5 tbsp Paprika
- ☐ 1.5 tsp Curry Powder
- ☐ 1 tsp Sugar
- ☐ ¾ tsp Cumin
- ☐ ¾ tsp Ginger
- ☐ ½ tsp Cinnamon
- ☐ ¼ tsp Chili Powder

- ☐ 1 Onion
- ☐ 2 Jalapenos
- ☐ 1 Green Bell Pepper
- ☐ 1-3 lbs meat
- ☐ 3 tbsp Moroccan Seasoning (or above)
- ☐ 4 Garlic Cloves
- ☐ ½ tsp Salt
- ☐ 2 cans Great Northern/Cannellini Beans, drained and rinsed
- ☐ 1 can Tomato Sauce
- ☐ 1 can Petite Diced Tomatoes

Utensils

- ☐ Slow Cooker
- ☐ Skillet

Cooking Instructions

1. Brown meat in skillet
2. Combine onion, jalapeno, turkey, seasoning, garlic, and salt in slow cooker
3. Add beans, tomato sauce, and tomatoes
4. Cook on low for 8-10 hours

5. Serve topped with cheese, avocado, and scallions