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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* Ingredients 1 pound ground turkey  1 can (15 ounces) cannellini beans, rinsed and drained  1 small onion, diced  1 green bell pepper, diced  2 cups water  2 cubes chicken bouillon  1 teaspoon dried oregano  1 teaspoon ground cumin  1 teaspoon salt  ½ teaspoon ground black pepper  ¼ teaspoon ground cayenne pepper (optional)  Shredded Parmesan cheese, for garnish Directions 1. 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! |