

## Tip-Off Turkey & Vegetable Chili

Recipe courtesy of *Chef Nikki Shaw*

### Ingredients:

- 1 Pound Ground Turkey
- 1 Pound Hot or Sweet Turkey Sausage, Casing Removed
- 1 Cup Onions, Chopped
- 3 Tablespoons Fresh Garlic, Chopped
- 1 Large Green Bell Pepper, Seeded & Chopped
- 2 Ears Fresh Corn, Cut off Cob
- 2 Carrots, Diced Small
- 2 Zucchini, Diced Small
- 2 Tablespoons Chili Powder

### Directions:

1. In a large heavy pot, brown ground turkey & sausage for 10 minutes, drain fat off meat.
2. Add onion, garlic & bell pepper to meat & cook for 10 minutes. Add remaining ingredients, cover & simmer on low for 30-40 minutes. Adjust seasonings to taste.

servings: 12 / prep time: 30 minutes / cook time: 1 hour

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- 2 Tablespoons Cumin
- 1 Teaspoon Cayenne Pepper
- 4 Tablespoons Brown Sugar, Optional
- 2 Packs Chili Seasoning Mix
- 1 Can Tomato Paste
- 1 28-Ounce Can Mexican-Style Stewed Tomatoes
- 1 28-Ounce Can Diced Tomatoes
- 1 16-Ounce Can Kidney Beans, Drained
- 1 16-Ounce Can Chili Beans, Drained
- ½ Cup Bbq Sauce, Optional