

## *Turkey & Pinto Bean Chili*



This is a quick, easy and tasty chili recipe, with no added salt needed. It takes 20 minutes to prepare and ready to serve in 35-40 minutes. If you don't like it spicy, you can substitute the El Pato sauces with regular tomato sauce and substitute habanero diced tomatoes with a can of petite dice tomatoes. If you make these substitutions it will require that you add salt and pepper to the ingredients to suite your taste.

- 1 (8 oz.) can **El Pato** tomato sauce with Jalapenos -red can
- 1 (8 oz.) can **El Pato** tomato sauce (Mexican Hot Sauce) - yellow can
- 1 (8 oz.) can **El Pato** salsa with jalapeno - green can
- 1 (10 oz.) can **Ro\*Tel** diced tomatoes with habaneros (with liquid)
- 2 (15 oz.) cans pinto or black beans (drained)
- 1 (14 oz.) can of Green Giant Steam Crisp Mexi-corn (drained)
- ¼ tsp. Garlic powder
- 1 tbs. chili powder
- 1 tbs. ground cumin
- 1 tbs. paprika
- 1-1/2 tsp. ground oregano
- 1 Lb. ground turkey.

### Preparation

1. Mix all the dry spices and set aside
2. Put all the sauces, corn, beans and diced tomatoes in a pot and heat on low temperature.
3. Cook the ground turkey in a skillet and add the dry spices and cook till all the pink is gone
4. Add the seasoned ground turkey to the pot of beans and sauces
5. Cook on medium heat for 15 to 20 minutes
6. Serve with chopped green onions, grated cheese and sour crème.

Makes 6 servings



*Another tasty recipe from ThePharrSide*