



TURKEY CHILI

Ingredients:

- 2-3 pounds roasted turkey breast (leftover or turkey cutlets), diced or shredded (or both)
- 2 medium onions, chopped small
- 2 carrots, peeled and chopped into small cubes
- 4 stalks celery, chopped fine
- 1 1/2 tsp kosher salt
- 1 tsp black pepper
- 2 Tbsp ground cumin
- 2 Tbsp chili powder
- 1 tsp crushed red pepper flakes (optional)
- 1 tsp Italian seasoning
- 2 tsp garlic powder
- 1 (4oz) can chopped green chiles
- 1 (28oz) can petite diced canned tomatoes
- 1 (6oz) can tomato paste
- 1 box (32oz) chicken or vegetable stock
- 1 (16oz) can chickpeas (garbanzo beans), drained and rinsed
- 2/3 cup corn
- 1 cup shelled frozen edamame
- 1/2 cup fresh cilantro, chopped
- Juice of 1 large lime (probably just under 1/4 cup for a large lime)



Directions:

Dice or shred the roasted turkey and put in crock pot. Next, chop all the veggies and add those to the crock pot. Continue down the list of ingredients until everything has been added. Then give it a good stir to make sure everything is mixed well. Cook on low for 6-7 hours or on high for 3-4.