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Bean and Turkey Chili

- 2 Tsp olive oil
- 1 Lb lean ground turkey or chicken
- 2 Medium jalapeño chiles, seeded, finely chopped
- 2 Cloves garlic, finely chopped
- 2 Cans (14.5 oz each) diced tomatoes, undrained
- 1 Can (15 to 16 oz) pinto beans, drained, rinsed
- 1 Cup water
- 1 Cup Cascadian Farm® frozen organic sweet corn (from 10-oz bag)
- 2 Tbsp ancho chile pepper powder
- 2 Tsp ground cumin
- 1 Tsp dried oregano leaves
- 2 Tbsp chopped fresh cilantro, if desired

- 1) In 4- to 5-quart Dutch oven, heat oil over medium-high heat. Add turkey; cook 5 to 7 minutes, stirring occasionally, until no longer pink. Add jalapeño chiles and garlic; cook 2 to 3 minutes, stirring occasionally.
- 2) Stir in tomatoes, beans, water, corn, chile pepper powder, cumin and oregano. Heat to boiling. Reduce heat to low; simmer uncovered 25 to 30 minutes, stirring occasionally, until flavors are blended. Sprinkle individual servings with cilantro.

Makes 7 Servings

