



## White Turkey Chili

Yield: 8 servings

### Ingredients:

- 1 tablespoon oil
- 1/4 cup onion, chopped (See Tip 1)
- 1 cup celery, chopped
- 4 cups cooked turkey, chopped
- 2 cans (15.5 oz.) Great Northern beans, drained
- 2 cans (11 oz.) corn, undrained
- 1 can (4 oz.) chopped green chilies
- 4 cups turkey or chicken broth (See Tip 2)
- 1 teaspoon ground cumin



### Directions:

1. Heat oil in a skillet over medium heat.
2. Add onion and celery, cook and stir 2-3 minutes.
3. Place all ingredients in a large saucepan (at least 4 quarts). Stir well. Cover and cook about 15 minutes over medium heat stirring occasionally until thoroughly heated.
4. Sprinkle mozzarella cheese on top, if desired.

### Tips:

1. You can substitute 1 tablespoon chopped dried onion for the chopped fresh onion or as recommended on the dried onion container.
2. If you have extra broth, use it instead of water when cooking vegetables or use it for some or all of the liquid in making rice. Use within a day or two or freeze.

Source: University of Nebraska-Lincoln Extension

