

Super Bowl Turkey Chili



SIZE

For 4

PREPARATION

40 min

DIFFICULTY



Level 1



Level 2



Looking for the ultimate Super Bowl Chili recipe? This Super Bowl turkey chili is a go-to for game day. Only 7 ingredients and done in 40 minutes, tops. Plus, it's even better the next day. Feel free to top with whatever you like but we love to serve with a combination of lime wedges, sour cream, pickled jalapenos, shredded cheese, and tortilla chips! Nothing's better than a fixin's bar on Super Bowl Sunday!

Just reach for a jar of Not Just Pasta Sauce and add some spice - no veg chopping necessary!

Ingredients

- 1** T olive oil
- 1** lb ground turkey
- 2** T chili powder
- 1** can white beans, drained
- 1** jar not just pasta sauce
- 1/2** C chopped fresh cilantro
- kosher salt & pepper to taste
- lime wedges, sour cream, shredded cheese, pickled jalapeños & tortilla chips to serve.

Process

1

In a large saucepan over medium-high heat, heat the oil.

2

Add the turkey and 1/2 teaspoon salt and brown the meat, breaking up and stirring occasionally, about 7 minutes.

3

Add the chili powder and stir until fragrant, about 30 seconds.

4

Stir in beans, and not just pasta sauce. Bring to a simmer, reduce heat to medium-low, and let bubble gently for about 30 minutes, stirring occasionally. add more water, 1/2 cup at a time if mixture becomes too dry.

5

Taste for seasoning, adding salt and pepper if you like. stir in cilantro and serve with toppings.