



ENTREE

# HEALTHY TURKEY CHILI

Chobani



CLASSIC  
GOURMET  
DRESSINGS



Tillamook



WAYPOINT



culinary connection  
turning insights into fresh ideas in foodservice



# HEALTHY TURKEY CHILI

## DIRECTIONS:



CLIENT	MEASURE	INGREDIENTS	PRODUCT #	DISTRIBUTOR #
	2 Tbsp.	Vegetable Oil		
	1 each	Medium Yellow Onion, diced		
	½ cup	Roasted Red Peppers, diced		
Butterball®	1 lb.	Roasted Turkey Breast, Sliced	2265594108	
	20 oz.	Texas Style Beans, drained		
	1 Tbsp.	Chili Powder		
	1 tsp.	Ground Cumin		
	To taste	Salt & Pepper		
Conagra Foodservice®	1 qt.	Rotel® Green Chili Salsa	64144282630	
Ventura Foods®	1 cup	Classic Gourmet® Chicken Base	12212	
Chobani®	6 oz.	Plain Greek Yogurt	043	
Tillamook	4 oz.	Shredded Cheddar	11901	
Sara Lee®	6 pcs.	Northern Style Cornbread	8281	
	As needed	Cilantro, for garnish		

1. Sauté the onion and add the red peppers for about 5 minutes.
2. Dice the Turkey and add it with the drained beans, seasonings and green chili salsa.
3. Combine water and chicken base to make a stock, add that to thin the chili as needed.
4. Let simmer 10-15 minutes. Take off heat and fold in the yogurt right before serving.
5. Garnish with cilantro. Serve with shredded cheddar and warm jalapeno cornbread.

YIELD: 4 Servings



Recipe Created by:  
**Chef Liz Ziegler**

