Turkey Chili

Ingredients

- 1 cup green bell peppers, chopped
- 1 1/4 cups onion chopped
- 2 cloves garlic cloves, minced
- 3 tbsp vegetable oil
- 2 cans Kidney beans, rinsed & drained (15-1/2 oz)
- 1 can Stewed tomatoes, crushed (28 oz)
- 1 can black olives, sliced
- 1 cup red wine
- 3 cups cooked turkey, Chopped
- 1 tbsp chili powder (more or less to taste)
- 1 tbsp cilantro, chopped
- 1/4 tsp basil
- 1 tsp crushed red pepper flakes
- 1/2 tsp salt
- 1/2 tsp cumin powder

Summary

Yield: 1
Prep Time: 5 minutes
Category: Chili
Cuisine: American

Instructions

1. In a 3 quart saucepan, over medium high heat, asute green peppers, onion and garlic in oil for 5 minutes or until vegetables are tender-crisp.

2. Add remaining ingredents and increase heat to high and bring to a boil.

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3. Reduce heat to low and simmer, uncovered for 25 minutes