

Turkey Chili

Ingredients

- 1 pound ground turkey (85% lean)
- 1 pound ground turkey (94% lean)
- 1 (8 oz) can tomato sauce
- 1 (16 oz) can petite-diced tomatoes
- 1 box Carroll Shelby's Texas brand chili mix (contains 1 packet each spice mix, cayenne pepper, and masa flour)
- 3 cups unsalted chicken broth
- Chopped cilantro, scallions, and grated cheddar cheese for garnish



Preparation

1. Brown the turkey in a large skillet, then drain excess fat
2. Mix tomato sauce, chicken broth, diced tomatoes, and the spice packet (add cayenne pepper to taste)
3. Cover and simmer for 15 minutes
4. Add salt to taste
5. To thicken chili, mix $\frac{1}{3}$ cup water and masa flour and add for desired thickness
6. Simmer for 5 more minutes
7. Serve with garnishes