

Turkey Chili with Corn Salsa - Developed by Just Friends Media

Ingredients:

1 lb. Ground Turkey

1.5 jar Culinary Tours Campfire Roasted Salsa

.25 jar Culinary Tours Ghost Pepper Salsa

1 jar Culinary Tours Two Corn Salsa

1 can Black Beans (not drained)

1 can Kidney Beans (drained)

Limes cut into wedges

Shredded cheese of choice

Tortilla chips for serving, optional

Directions:

Heat a medium nonstick pot over medium heat. Add ground turkey and cook breaking it up until browned. Stir in campfire corn salsa, ghost pepper salsa, and corn salsa. Add all the beans and simmer over medium heat for 10 minutes, stirring occasionally. Spoon chili into bowls. Squeeze lime juice into chili and top with shredded cheese. Serve with tortilla chips.