

Pumpkin Black Bean Turkey Chili



INGREDIENTS

2 tbsp Wesson® pure vegetable oil	1 jalapeno pepper, seeded, finely chopped	1 1/2 tsp ground cumin	2 1/2 cups chopped leftover cooked Butterball® turkey	1/2 cup dry sherry
1 large onion, chopped (about 1 cup)	3 cloves garlic, minced	1 1/2 tsp dried oregano leaves	1 can (15 ounces) pumpkin	1/4 tsp salt
1 medium yellow bell pepper, chopped (about 1 cup)	1 1/2 tsp Gebhardt® chili powder	3 cups beef broth	1 can (14.5 ounce) Hunt's® Diced tomatoes, undrained	1/8 tsp ground black pepper
		2 cans (15 ounces each) Ranch Style® black beans, drained, rinsed		shredded Cheddar cheese (optional)

SUGGESTED COOKWARE

large saucepan

DIRECTIONS

Pumpkin and dry sherry add an unexpected zing to this vegetable and black bean chili. Heat oil in large saucepan over medium heat. Add onion, bell pepper, jalapeno pepper and garlic; cook 8 minutes, or until onion is tender, stirring occasionally.

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DIRECTIONS

Add chili powder, cumin and oregano; stir. Cook and stir 1 minute. Add broth, beans, turkey, pumpkin, tomatoes with their liquid, sherry, salt and black pepper; mix well.

Bring to a boil, stirring occasionally. Reduce heat to low; simmer 45 minutes, stirring occasionally. Serve chili topped with cheese or sour cream, if desired.

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