

INGREDIENTS

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

SUGGESTED COOKWARE

large saucepan

DIRECTIONS

- 1** 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.
- 2** 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.
- 3** 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.