## MAKE IT!

## Cherry Peach Pumpkin Chili

## SERVES 6

- tablespoons olive oil 2
- onion, diced 1
- 1 clove garlic, minced
- pounds ground turkey 1½
- 2 15-oz. cans Great Northern or cannellini beans, drained
- 28-oz. can stewed tomatoes 1
- jar American Spoon<sup>®</sup> Cherry Peach 1 Salsa

- jar American Spoon® Pumpkin  $\frac{1}{2}$ Chipotle Roasting Sauce
- 4 ounces canned green chilies, chopped
- tablespoon cumin 1 1
  - tablespoon chili powder
- 1 teaspoon salt
- $\frac{1}{2}$ teaspoon cinnamon
  - teaspoon unsweetened cocoa powder

Heat the olive oil over medium heat in a medium-sized stockpot. Add the onions and sauté over for about 5 minutes. Add garlic and continue to cook for an additional 2 minutes. Add the ground turkey and sauté until lightly browned.

 $\frac{1}{2}$ 

Add remaining ingredients. Bring to a boil, reduce heat, and simmer for 30 minutes. Serve immediately.



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