

# Turkey Chili Verde

## PREP TIME:

10 minutes

## COOKING TIME:

LOW: 8 hours  
or  
HIGH: 3 hours

## SERVES:

6



## INGREDIENTS:

1 tbsp light olive oil  
1 cup / 1 medium white onion, diced  
2 tsp / 4 large garlic cloves, minced  
1 lb ground turkey, thigh meat  
4 oz can chopped green chilis  
1 x 15 oz cans white beans, rinsed  
1 x 15.5 can hominy, rinsed  
1 Southwest Fiesta blend  
1/2 tsp salt  
4 cups / 32 fl oz chicken broth  
*toppings*  
1/4 cup sour cream, 1/4 cup cilantro,  
chopped

## PREPARE:

heat the olive oil in a skillet over a medium heat and sauté the onions and garlic for 2 minutes

add the onion mixture to the beans in the slow cooker

add the turkey, green chilis, white beans, hominy, Southwest Fiesta blend and add the salt and chicken broth to the slow cooker

stir, cover and cook on LOW: 8 hours or HIGH: 3 hours

spoon into bowls and top with sour cream and cilantro