

Three Amigos Chili by Lynn's Recipes



Lynn demonstrates how to make a different kind of chili that would be perfect to serve for a Super Bowl Party. Made with turkey and three kinds of beans. Serve with corn chips, tostito chips, and the usual chili condiments. From Jennifer McDow via her friend Melissa.

Ingredients:

- 1 Tablespoon olive oil
- 1 small onion, diced
- 1 pound ground turkey breast
- 1 can diced tomatoes with jalapenos
- 1 can (10.5 ounce) each garbanzo beans, black beans and kidney beans, drained
- 1 can low sodium chicken broth (14 ounce)
- ¼ teaspoon salt
- ¼ teaspoon cumin
- 1/8 teaspoon ground cinnamon
- Hot sauce to taste, optional

Heat oil on medium heat. Add onion and sauté until soft (about 3-5 minutes). Add turkey and brown (about 5 minutes). Add tomatoes with juice, beans, broth and spices. Stir and bring to a boil, then reduce heat and simmer 20 minutes.

Serve with grated cheese and sour cream and whatever else you like to serve with chili. Corn chips or tostito chips are good to dip in the chili. Serves 6

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