

# Sadler's Smoked Turkey Breast Chili

## INGREDIENTS

5 Cups Sadler's Smoked Turkey – Diced, Sliced or Cubed (Approximately 2 packages or 4 lbs)	2 cans low salt low fat chicken broth
3 Tablespoon Olive Oil	4 teaspoons cumin
2 medium chopped onion	4 cans Northern or Navy Beans
2 cloves of garlic diced	Shredded Cheese
3 cans chopped green chilies	Sour Cream
6 tablespoons flour	Fresh Diced Cilantro

**Servings: 10-12   Prep Time: 10 minutes   Total Time: 25-30 minutes**

## DIRECTIONS

Heat a large pot over medium high heat. Add the olive oil and 1 minute later add the onions and the chilies. Heat the pot for 7-10 minutes stirring until the onions are just translucent. Add the garlic and heat one minute longer. Add the flour and stir thoroughly. Slowly add the broth one cup at a time being careful to bring to a simmer after each addition of broth. Add the beans. Last add the cumin and the Sadler's Turkey, heat for an additional 5 minutes or until simmering. Salt and pepper to taste. For serving add the cheese, a spoonful of sour cream and cilantro to top garnish.

