BEST EVER TURKEY CHILI

INGREDIENTS

- 1 lb. (500 g) Canadian Ground Turkey
- 1 medium Onion, chopped
- 1 clove Garlic, minced
- ½ cup (125 mL) chopped Celery
- 1 can (28 oz./796mL) Tomatoes
- 1 can (5 ½ oz./156 mL) Tomato Paste
- 1 tbsp (15 mL) Worcestershire Sauce
- 1 tbsp (15 mL) Chili Powder
- 1 tsp (5 mL) each of Paprika and Cumin
- 1 can (19 oz./540 mL) Red Kidney Beans, drained

Make crunchy tortilla strips as a fun and tasty side for your chili: cut soft tortillas into thin strips; quickly fry strips with one Tbsp (15 mL) of oil on medium-high heat.

DIRECTIONS

1. In a large non-stick skillet, combine turkey, onion and garlic. Cook over medium heat for 10 minutes, stirring and separating turkey as it cooks.
2. Add celery, tomatoes, tomato paste, Worcestershire sauce, chilli powder, paprika and cumin.
3. Bring to a boil, reduce heat and simmer for 20 to 25 minutes, stirring occasionally to break up tomatoes. Add kidney beans, and cook 5 minutes longer to heat through.