

# GAME DAY CHILI

I love this dish because it's great to make the day before, it feeds a crowd, and it leaves me free to watch the game with everyone else. And if you have leftovers, you can make nachos the next day. Enjoy!

## **INGREDIENTS** (Serves 8)

3 tablespoons olive oil

1 1/2 pounds ground turkey (or beef)

1 medium onion, diced

1 red bell pepper, diced

1-2 jalapeno peppers, diced

2 cloves garlic, minced

$\frac{1}{4}$  teaspoon cayenne

1 package McCormick Chili spices

1 chipotle pepper with adobo sauce, chopped

1 can red kidney beans (15 ounce), drained and rinsed

1 can whole tomatoes (17 ounces), chopped with liquid

1/2 cup BBQ Sauce

1 can sweet corn kernels, drained

Salt and pepper to taste

Sour cream for garnish

1 cup cheddar cheese, large grate for garnish

Tortilla chips (optional)

## **PREPARATION**

Add 2 tablespoons of olive oil to a large skillet on medium-high heat. Add the ground turkey, breaking it up into crumbly pieces until browned, about 4-5 minutes. Set aside on a plate.

Add the remaining tablespoon of olive oil into skillet and heat. Add the onion and peppers and sauté for five minutes. Add the garlic and sauté an additional minute. Add the turkey meat back into the skillet. Sprinkle on the cayenne and McCormick Chili spices and combine.

Add in the chipotle pepper, kidney beans, whole tomatoes, BBQ sauce, and corn. Stir to combine. Bring to a boil, and then reduce to simmer for 30 minutes.

Adjust seasonings to taste with salt and pepper.

Serve with a dollop of sour cream, grated cheese and tortilla chips.

(NOTE – great to make a day ahead. Just reheat and serve)