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Turkey Chili Recipe

- 2 lbs. ground turkey
- 1 lb. elbow macaroni
- (2) 8-oz. cans of pinto beans drained
- (1) 8-oz. can diced tomatoes
- with green peppers
- (1) 26-oz. jar 6-cheese tomato sauce
- 1 large onion, diced small
- 4 cloves of garlic, minced
- Olive oil
- 2 tbsp. chili powder
- 2 tbsp. of salt
- 1 tbsp. ground black pepper

In a pot of salted boiling water, cook macaroni al dente, which means 2 minutes less than package cooking instructions. Immediately rinse and drain cooked pasta in cold water and put aside. In a frying pan brown the turkey over high heat with enough olive oil to coat the pan. Keep crumbling the turkey until all the redness is gone. Transfer to a bowl. In a frying pan with a little more olive oil sauté the onions and peppers until golden; add garlic until golden. Remove and place in the same bowl with the turkey. In a large pot stir in the beans, diced tomatoes, six-cheese tomato sauce, plus one jar of water from the tomato sauce jar. Add sautéed vegetables and turkey. Bring to a boil. Add chili powder and stir. Reduce heat to low and simmer 15 minutes stirring occasionally. Add 2 tbsp. of salt and 1 tbsp. of pepper. Add the cooked pasta to the mixture and transfer to the aluminum baking pan. See cooling and freezing directions below.

Cooling & Freezing Directions:

Food-borne bacteria love food at room temperature. Therefore, it is crucial to expedite hot-to-cold temperature transfers. When transferring cooked contents to the aluminum pan, leave 1/2" from the edge of the pan for expansion during freezing.

For cooling: place the uncovered aluminum pan with hot contents into a larger pan containing half ice, half cold water and two tablespoons of salt. As soon as the contents are no longer hot, cover the pan with the lid and seal all around. Label and date the lid. Place in the freezer.