

Little Verons Recipe

Three Bean Chili

1 lb. ground turkey
1 lb. ground beef
2 Tbsp. olive oil
5 cloves garlic, minced
1 large onion, diced
2 green bell peppers, diced
2 packages chili mix
¼ C. fresh parsley
2 Tbsp. soy sauce
1 Tbsp. Worcestershire sauce
4 small or 2 large cans of chopped green chili
1 – 10oz. can Rotel (diced tomatoes w/green chili)
1 – 14.5oz. can diced tomatoes
1 – 15oz. can black beans (not drained)
1 – 15oz. can Pinto beans (not drained)
2 – 15oz. can Dark Kidney beans (not drained)
1 – 14oz. can chicken broth
1 – 15oz. can tomato sauce
1 tsp. Kosher salt
Fresh ground pepper
Chopped onion tops (optional)

Directions

- Heat olive oil in pan, add meat and garlic and brown
- Add diced onion, bell peppers and cook until tender
- Add in chili mix and canned items
- Mix well
- Add salt and pepper to taste
- Bring to a boil, reduce heat and simmer on low for 1-2 hours, stir regularly
- Top with green onions and parsley

This recipe is great in the slow cooker, too. Add a bit of shredded cheese and a dollop of sour cream when serving. Great with cornbread or Fritos.

Note: You can create your own chili seasonings by mixing ingredients like Chili powder, cumin, garlic and oregano.