



*Speedy Hot-or-
Not Turkey
Chili*

*Made as hot as you like it, there's just no way you won't.
Serves 4.*

Ingredients:

- 1 tbsp (30 ml) vegetable oil
- 1 lb (500 g) Freybe Smoked Turkey & Chicken Sausage
- 1 medium onion, chopped
- 1 sweet red or green pepper, chopped
- 1 large clove of garlic, minced
- 2/3 cup (160 ml) salsa (hot, medium or mild to taste)
- ½ cup (125 ml) water
- 1-19 oz (540 ml) can kidney or black beans, rinsed
- 1-11.5 oz (341 ml) can whole kernel corn, drained
- 1 - 4 tsp (5 - 20 ml) chili powder

To prepare:

1. Dice sausages into bite-size pieces.
2. In a large saucepan, heat oil over medium heat.
3. Sauté onion, garlic & pepper until onions are translucent.
4. Add sausages and continue to cook until sausage is heated through.
5. Stir in salsa, water, beans, corn and chili powder.
6. Bring to boil.
7. Reduce heat & simmer, uncovered 5 minutes.
8. Serve in bowls, accompanied by crusty rolls and a green salad.