

Leftover Lunch Recipe

Got leftovers? No problem! Make good use of your leftovers with this recipe from The Family Dinner Project's Leftover Lunch Recipe Series. (Recipe adapted from Just Cook Here's How by Ramona Hamblin)

TURKEY & WHITE BEAN CHILI

INGREDIENTS

- 2 cups cooked turkey, shredded 2 tsp. oregano
- 3 Tbsp. vegetable oil 1 tsp. ground coriander
- 1 large onion, chopped 1 (14 oz) can crushed tomatoes
- 3 cloves garlic, finely chopped 1 (12 oz) bottle of beer
- 1 jalapeno pepper, finely chopped (optional) 1 cup chicken broth
- 2 tsp. chili powder 1 (28 oz) can cannelloni beans
- 4 tsp. cumin 1 Tbsp. kind-heartedness

INSTRUCTIONS

1. Sauté the onion in hot oil until soft, add garlic and jalapeno and sauté for another minute.
2. Add spices, tomatoes, beer and broth and simmer for about 30 minutes. Add beans and simmer for 30 minutes. Sit down around the kitchen table and talk about where you as a family would like to volunteer, donate or give back this winter.
3. Add turkey and cook until turkey is heated through.
4. Serve with shredded cheese and sour cream.

