

Turkey and White Bean

Ingredients

1 pound ground turkey	2 (10 ounce) cans chopped to- matoes with green chilies
1 teaspoon canola oil	1 (8 ounce) can tomato sauce
1 medium onion, chopped	1 1/2 tablespoons Mexican seasoning (or 1 Tablespoon chili powder & 1 teaspoon ground cumin)
3 celery stalks, chopped	
3 (15 ounce) cans small white beans, rinsed and drained	



Makes 8 servings

Directions

1. In a large heavy pot, cook ground turkey over medium-high heat until no longer pink (about 5 to 6 minutes). Remove turkey from pan, drain & set aside.
2. Heat oil in the same pot over medium heat; add onion & celery and cook until softened (about 4 minutes).
3. Add cooked turkey, beans, canned tomatoes and their juice, tomato sauce and seasonings to the pot. Bring the mixture to a boil; reduce heat and simmer uncovered for 20 minutes.
4. Top each serving with shredded jack cheese, sliced green onions & chopped cilantro as desired.