Turkey Serrano and Jalapeno Chili



Ingredients:

1 pound cooked, ground turkey 3 cloves garlic, minced 1/2 cup diced sweet yellow onion 2 Serrano chilies, sliced 1 jalapeno pepper, sliced 1 can pureed tomatoes (28 ounces) 1 can black beans (optional)+ 1 can garbanzo beans (optional); or 3 cups black soybeans (optional) 2 Tbsps. chili powder 1 Tbsp. vinegar 1 tsp. coarse sea salt Nutrition Facts Makes 10 servings Amount per serving:

Per serving (without beans): 111 Cals.; 4 g Carbs.; 1 g Fiber; 3 g Net Carbs. ; 8 g Protein; 7 g Fat

Per serving (with beans): 188 Cals.; 19 g Carbs.; 5 g Fiber; 14 g Net Carbs. ; 8 g Protein; 7 g Fat

Per serving (with black soybeans): 183 Cals.; 9 g Carbs.; 5 g Fiber; 4 g Net Carbs. ; 14 g Protein; 10 g Fat

Directions:

In a 4-quart slow-cooker, combine turkey, garlic, onion, Serrano and jalapeno chilies, tomato puree, chili powder, and salt. Cook until flavors combine, 3-6 hours. Add beans in the last 30 minutes.