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

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.

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