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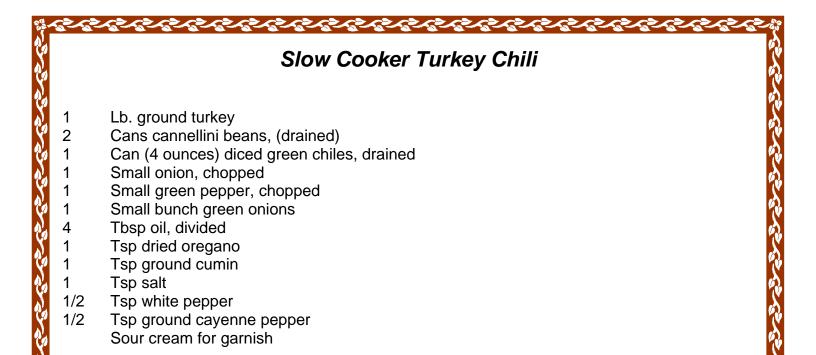
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- 1) Cook ground turkey, onion and green pepper in 2 tablespoons oil until turkey is no longer pink and vegetables begin to soften -- about 10 minutes. Drain well.
- 2) Stir in green chiles, beans, and seasonings until well blended.
- 3) Pour into a slow cooker and lid tightly. Cook on LOW setting for 4 hours.
- 4) Slice green onions thinly (white and green parts) and cook in remaining 2 tablespoons of oil until crisp and just beginning to brown. Remove with a slotted spoon and spread on paper towel to drain.
- 5) Serve chili topped with sour cream and fried green onions.

Makes 4-6 Servings.



Easy Cooking by Jim Davis © 2009