

## Turkey and Andouille Chili

### Ingredients

- 1 (16-20 oz.) package fresh ground turkey
- 1 (12 oz.) Andouille chicken sausage
- 2 (28 oz.) cans tomatoes, diced
- 1 medium-large onion, small dice
- 2 bell peppers, any color
- 1 jalapeno
- 1 tablespoon garlic, minced
- 1/3 – 1/2 cup chili powder
- 2 teaspoons cumin
- 2 teaspoons salt
- 1 teaspoon pepper
- 1 teaspoon cayenne pepper
- 2 cups corn
- 1 (15 oz.) each black, white, and chili beans
- 1 (12 oz.) beer
- Olive oil, as needed

### Optional toppings

- Thin sliced scallions, small diced onion, reduced fat sour cream or reduced fat cheese.

### Instructions

1. In a large pot on medium heat, add 2 tablespoons ground turkey, salt, pepper, the onion and bell peppers cooking until onion is translucent and turkey is browned, stirring occasionally through the process.
2. Add chili powder, cumin, cayenne pepper, garlic, jalapeno continuing to cook for about 1 to 2 minutes. You should have a little crust on the bottom of your pan which is a good thing.
3. Add the beer to the pot stirring to get the bits on the bottom. It doesn't have to come clean.
4. Add the tomatoes, beans, sausage, and corn.
5. Bring to a simmer and cook for 20 to 30 minutes, stirring occasionally.