



## Directions:

**Step1:** Heat 1/2 tsp. EVOO in Dutch oven over med-high heat. When hot, add turkey, chili powder, cumin, oregano, and salt. Brown turkey meat, breaking apart until no longer pink; about 4-5 min. When done, transfer to a bowl.

**Step2:** Using same Dutch oven over med-high heat, add remaining 1 1/2 tsp. EVOO; swirl. Add diced onion, chopped broccoli, white parts green onion, celery, jalapeño, and garlic. Cook, stirring often, until onions are softened; about 3 – 4 min.

**Step 3:** Return turkey mixture to the Dutch oven. Add broth and heat over med-high heat until boiling. Reduce heat to med-low. Gently add beans and allow to completely heat. Through at a simmer for about 20 min. Remove from heat. Serve immediately with baked pita chips.

## Ingredients:

- 2 tsp. EVOO, divided
- 1 lbs. Lean Ground Turkey
- 2 tsp. Chili Powder (more if you like it spicy)
- 1 tsp. Ground Cumin
- 1 tsp. Dried Oregano (Mexican if you can find it, but no biggie)
- 1/2 finger pinch Kosher Salt
- 1 Large Yellow Onion, diced
- 1 1/2 cups Chopped Broccoli
- 4 Green Onions, diced (white & green parts divided)
- 1 Stalk Celery, diced thin
- 2 Tbsp. Jalapeño Pepper, seeded, minced
- 2 Tbsp. Garlic, minced
- 16 oz. Low Sodium Chicken or Vegetable Broth
- 15 oz. can Cannellini Beans, drained, rinsed
- 1/2 finger pinch Kosher Salt

*Enjoy!*



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