

Turkey Sorghum Chili



FOODSERVICE

SERVING SIZE: 20

Ingredients

- 1/4 cup Jalapeno, Diced
- 1 1/2 cups Onions Small Dice
- 1 tablespoon Olive Oil
- 2 tablespoons Fresh Garlic, Minced
- 2 cups **Furmano's Fully Cooked Sorghum**, Drained & Rinsed
- 1/2 cup Ground Turkey
- 2 1/2 tablespoons Chili Powder
- 1 tablespoon Ground Cumin
- 1 cup **Furmano's White Kidney Beans (Cannellini Beans)**, Drained
- 2 cups **Furmano's Petite Diced Tomatoes**
- 4 cups Vegetable Stock
- As Needed Salt
- As Needed Black Pepper

In This Recipe



Fully Cooked Sorghum - 24 oz.



Fully Cooked Sorghum - 96 oz.



White Kidney Beans
(Cannellini Beans)



Petite Diced Tomatoes In
Juice

Preparation

1. In a medium sized stock pot over medium heat add olive oil.
 2. Once oil starts to shimmer add in Onion and Jalapeno. Stir frequently.
 3. Once Onions and Jalapenos are caramelized add in Turkey, brown.
 4. Add in Garlic and spices and stir. Then add in Sorghum, White Kidney Beans, Diced Tomatoes and Vegetable Stock.
 5. Bring to a boil and then a simmer for twenty minutes.
 6. Season with Salt and Pepper and the Chili is ready to serve.
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