

## **Plymouth Chili**

*This chili is sometimes called "five-way" chili.*

Recipe Cookbook: The Working Family's Cookbook

Prep Time: 10 minutes

Cooking Time: 35 minutes

### **INGREDIENTS:**

2 TBS olive oil  
1 large onion, coarsely chopped (about 1 C)  
1 large clove garlic, chopped  
1 1/4 lbs ground turkey  
1 TBS chili powder  
1/2 tsp dried oregano  
1/2 tsp cinnamon  
1 (8 oz) can tomato sauce  
1/2 C water  
1 lb pasta, tubular, such as penne, freshly cooked & hot  
1 (16 oz) can kidney beans, drained & heated  
4 oz grated cheddar cheese, or low-fat mozzarella  
1 C onion, finely chopped  
Salt  
Freshly ground pepper

### **DIRECTIONS:**

Heat oil in large saucepan over medium heat. Add onion & garlic - cook 5 minutes, stirring occasionally, till softened. Add turkey & cook, stirring, till meat is no longer pink. Add chili powder, oregano, cinnamon, tomato sauce, water, salt & pepper to taste. Bring mixture to simmer, then reduce heat to low & cook, partially covered, 30 minutes, adding additional water if necessary.

Serve atop cooked pasta, topped with desired amounts of beans, cheese & chopped onions.

Serves: 6-8