

TIM FARMER'S COUNTRY KITCHEN

SMOKED TURKEY CHILI

Olive oil

1 1/2 small yellow sweet onion

4 ounces diced green chilis

2 cans cream of chicken soup

1/2 cup heavy cream

1/2 cup chicken broth

Chili seasoning

1 can white beans

1 can garbanzo beans

Tellicherry pepper

1 chicken bouillon cube

2 cups cooked smoked turkey

Dried chives



Cook onions in olive oil until soft. Add in chilis and cook for 1-2 minutes. Stir in rest of ingredients until combined. (Add more chicken broth if too thick). Cook over low/medium until heated through. Top with chopped cilantro before serving.