



White Chili

Savannah · 30/09/2024



Prep Time

45 mins

Difficult

Medium

Servings

8

Description

This white chili recipe has ground turkey salsa corn great northern beans and pepper Jack cheese I requested this recipe from my coworker after she brought it into one of our many potlucks Its very tasty and a little spicy if you dont like it spicy cut the amount of cheese in half it will still have a little kick This recipe is really easy and even the pickiest eaters will love it

Ingredients

- - 1 pound ground turkey - 1 cup medium salsa - 1 cup frozen corn kernels - 1 cup water - 2 (14 ounce) cans great Northern beans
- rinsed and drained - 12 ounces pepper Jack cheese
- cubed

Instructions

1. In a large pot over medium-high heat
2. cook ground turkey until browned and crumbly
3. 7 to 10 minutes. Drain and discard grease. Stir in salsa
4. corn
5. water
6. beans
7. and cheese. Simmer over low heat for about 30 minutes
8. or until cheese has melted and chili is hot.