

# THE GREAT AMERICAN TURKEY CO.

## SWEET CHILI & TURKEY SAUSAGE SMOKY & TURKEY SAUSAGE SWEET CHILI Tex-Mex Skillet

### LIST OF INGREDIENTS [14]

- 4 Smoky & Sweet Chili turkey sausages
- 1 tbsp olive or canola oil
- 1 yellow onion (diced)
- 1 clove fresh garlic (minced)
- 1 poblano pepper (quartered, seeded and sliced)
- 1 bunch kale (stem removed and chopped)
- ½ tsp sea salt
- 12 oz. black beans
- 14 oz. salsa
- 1 yellow pepper (quartered, seeded and sliced)
- 1 tsp cumin
- 2 tsp chili powder
- ¼ cup cilantro (sliced for garnish)
- corn tortilla chips

### PREPARATION

- [1] Preheat a non-stick or seasoned cast iron skillet or casserole with 1 tbsp of the olive oil over medium-high heat.
- [2] Cut sausages on the bias into ½ pieces and add to the skillet. Cook, turning occasionally until nicely browned. Remove the sausage from the skillet and keep warm.
- [3] Add the other tbsp of oil to the skillet along with the onions, garlic and poblano. Cook until the onions are translucent.
- [4] Add the kale and sauté until nicely wilted, about 5 minutes.
- [5] Add beans, salsa, pepper, and spices. Cook for 1 minute.
- [6] Add the reserved turkey sausage slices and mix well.
- [7] Transfer to a pre-heated 350°F oven and cook 5 to 8 minutes or until heated through.
- [8] Garnish with cilantro and serve with corn tortilla chips.

### TRY ALL OF OUR FLAVORS!

SERVES  
UP TO 3  
PEOPLE

PREP  
30 MIN  
TIME



APPLE MAPLE  
TURKEY SAUSAGE



CHEDDAR + BEER  
TURKEY SAUSAGE



SPICY MASALA  
TURKEY SAUSAGE