



## White Turkey Chili

Using a blend of Flavored Plant Protein + Turkey

Yield: 160/8 oz portions

### Ingredients

52 oz	<i>#88380 Plant Protein Chicken Flavored Strips</i>
13 lb	turkey breast
9.75 lb	hot water
4.5 gal	chicken broth (low sodium)
6.5 oz	vegetable oil
5 #10 cans	white beans
4 #10 cans	white hominy
8 lbs	diced onions
11 oz	minced garlic
5 oz	Serrano chili peppers, minced
1 lb	fresh cilantro
8 oz	ground cumin

### Preparation

- 1) Combine 5 lbs. Combine dry chicken soy strips with hot water (NOT boiling). Allow to hydrate for at least 20 minutes.
- 2) Slice turkey into quarter-size small pieces.
- 3) Heat oil in a large pan, cook turkey in batches until it reaches 160 degrees Fahrenheit. Remove turkey from the pot.
- 4) Add onions and garlic into the pot, cook until translucent, about 5 – 10 minutes.
- 5) Pour in 2 #10 cans of white beans, 2 #10 cans of hominy, and chicken broth.
- 6) Using an immersion blender, blend until smooth.
- 7) Add in the turkey, cilantro, Serrano peppers, remaining white beans, hominy, cumin, and the plant protein.
- 8) Bring to a simmer and cook on low for 1 – 2 hours. Add additional water to thin if desired.