

Recipe For: Greek Chili - from Nelda Marecki

Ingredients & Directions:

Servings:



1-1.5 lb ground turkey
1 large onion, chopped
1 tsp. garlic powder
1 tsp. dried oregano
1/2 tsp. dried thyme
2 bay leaves
2 14.5 oz. cans diced tomatoes (I prefer Hunt's with roasted garlic)
2 15 oz. cans garbanzo beans, not drained
18 Kalamata olives, chopped
1 14 oz. can artichoke hearts, drained and chopped
Salt and pepper to taste
Crumbled feta cheese for garnish

Notes: continued below

Recipe For: Greek Chili (cont...)

Ingredients & Directions:

Servings:



Brown turkey and onion in large heavy pan.
Stir to break up any big chunks.
Add all ingredients except the feta cheese.
Let simmer until hot through and the flavors have blended ~20 minutes.
Garnish each serving with feta cheese.

This keeps well and is better after reheating.

Notes: