

## Turkey Chili with Beans



Sautéed turkey, red kidney beans, bell peppers, braised onions and diced green chilies in slow-simmered tomatoes with Southwestern spices.



### INGREDIENTS:

Ground Tomatoes (tomatoes, sea salt, citric acid), Turkey Thigh Meat, Onions, Small Red Beans, Green Peppers, Green Chili Peppers, Water, Tomato Paste (tomatoes), Garlic, Chicken Fat, Ancho Chile Powder, Paprika (for flavor and color), Sea Salt, Cumin, Chili Powder (spices, sea salt, garlic powder), Black Pepper, Dried Oregano, Paprika (for color), Pepper Sauce (distilled vinegar, red pepper, salt).

<b>Nutrition Facts</b>	
<b>Serving size</b>	<b>1 Cup (255g)</b>
<b>Amount per serving</b>	
<b>Calories</b>	<b>210</b>
<b>% Daily Value*</b>	
<b>Total Fat</b> 4.5g	<b>6%</b>
Saturated Fat 1.5g	<b>8%</b>
Trans Fat 0g	
<b>Cholesterol</b> 75mg	<b>25%</b>
<b>Sodium</b> 520mg	<b>23%</b>
<b>Total Carbohydrate</b> 22g	<b>8%</b>
Dietary Fiber 7g	<b>25%</b>
Total Sugars 8g	
Includes 0g Added Sugars	<b>0%</b>
<b>Protein</b> 23g	
Vitamin D 0mcg	<b>0%</b>
Calcium 63mg	<b>4%</b>
Iron 4mg	<b>20%</b>
Potassium 592mg	<b>15%</b>

\*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

MFG CODE	RECIPE CODE	GTIN	PACK SIZE	SHELF LIFE
700268	500063	00667978045046	4-4# Bags/Case	15 months from manufacture

### FROZEN HANDLING INSTRUCTIONS:

Hold at a frozen state 0-15°F until time of use. Thaw under refrigeration for approximately 24-36 hours at or below 40°F. Heat to 165°F as quickly as possible by placing pouches in a water bath, kept preferably around 180 -190°F or by pouring thawed product into double boiler (stirring constantly to avoid scalding).

**PALLET CONFIGURATIONS:** 17 x 6 (102) **CASE DIMENSIONS:** 11.8125" x 9.3125" x 5.875"