Garden Turkey Chili with Cornbread Bites

Cooking Instructions

This dish has 3 parts: Seasoned Turkey, Chili Veggies, and Cornbread Bites.

QuickThaw: QuickThaw seasoned turkey, chili veggies, and cornbread bites by submerging well-sealed bags in water for 15–20 minutes.

Cooking Method: QuickThaw to Stovetop

Chili: In a saucepan over medium-high heat, add the seasoned turkey and sauté until turkey is cooked through. Add chili veggies and bring to a boil. Lower heat, cover, and simmer approximately 30 minutes, until veggies are tender.

Cornbread Bites:

1. Thaw in refrigerator overnight or on the counter for 30–60 minutes before baking.
2. Preheat oven to 350°F.
3. Spoon about 1/4 cup batter into each greased muffin tin or onto a greased cookie sheet.
4. Bake approximately 15 minutes, until golden brown.

Internal temp: 165°F.

Serving Suggestions: Serve with Dinner Done Cornbread Bites and a green salad. Merlot. If you like it extra spicy, add Tabasco, Cholula, or your favorite hot sauce.

Please Note: Cooking times are estimates and vary based on your actual oven, stovetop, or slow cooker, as well as item thickness and starting temperature. For best results, always verify the internal temperature of your meals. We recommend instant-read pocket thermometers – they are inexpensive, convenient, and very easy to use.

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