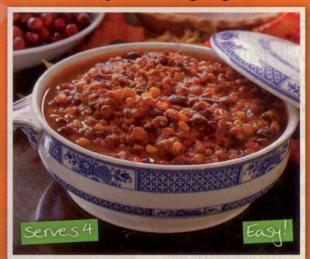


Turkey chili

Jackie Keller, nutritionist and founding director of NutriFit, gives *OK*! a healthy alternative for your Thanksgiving meal



INGREDIENTS:

- 1 (15 oz.) can reduced-sodium kidney beans, drained and
- 1 (1 lb.) can whole tomatoes, coarsely chopped with juice
- 1 large green bell pepper, chopped
- 2 cloves garlic, minced
- 1 tbsp. jalapeños or green chiles, diced
- 1 lb. lean ground turkey
- 11/2 tsp. ground chiles
- 34 tsp. cumin
- % tsp. black pepper
- % tsp. garlic powder
- 2 drops Tabasco sauce
- 1 cup water
- ½ medium yellow onion, chopped

COOKING INSTRUCTIONS:

- 1. Brown the ground turkey in a Teflon-coated skillet until crumbly.
- 2. Drain, reserving 1 tbsp. juice, and set the meat aside.
- Heat the reserved juice, add the onion and cook in the skillet until translucent. Add the garlic and cook for 3 minutes more. (Do not let the garlic burn.)
- 4. Add the remaining ingredients, stir gently to mix and reduce the heat to low. Cover and simmer for 45 minutes to 1 hour, stirring occasionally. If mixture seems too watery, add 1 heaping tbsp. of no-saltadded tomato paste, uncover and continue to cook until the mixture is reduced to the desired consistency.

NUTRITIONAL INFO:

Calories 288 Fat 5.8g Cholesterol 91g Dietary fiber 7.9g Sodium 156mg Protein 30.88g

Carbohydrates 27g

where to get it

First page: Dress, Fluet, \$350; Sugar on La Brea, L.A. (323-965-0359). Cardigan, Vince, \$280; intermixonline.com. Bracelets, Jessica Elliot, \$105 each, jessica elliot.com. Shoes, her own. Second page: Hoodie, Alternative Apparel, \$45; alternativeapparel.com. T-shirt, Nike, \$20; Nike Goddess, L.A. (323-954-0450). Pants and shoes, her own. Fourth page: Dress, Lewis Cho, \$278; Kitson, L.A. (310-859-2652). Earnings, Maren and Ruby, \$128; marenandruby.com.