

FRITOS® Turkey and White Bean Chili

Ingredients

- 2 tbsp olive oil
- 1 lb lean ground turkey
- 2 cloves garlic, minced
- 1 tbsp chili powder
- 1/2 tsp salt
- 1/2 tsp black pepper
- 2 cans (each 15 oz) cannellini (white kidney) beans, drained and rinsed
- 1 can (14 oz) fire-roasted diced tomatoes (with juice)
- 8 oz brick-style cream cheese, cubed
- 8 oz Monterey Jack cheese, cubed
- Half a 9.25 oz bag Fritos® Original Corn Chips
- 2 tbsp finely chopped fresh cilantro

How to make it

1. With lid off, select Sauté function on Instant Pot and set to HIGH. Pour oil into inner pot. Cook turkey, garlic, chili powder, salt and pepper, stirring occasionally, for 5 to 8 minutes or until starting to brown. Stir in cannellini beans and tomatoes; bring to a boil. Add cream cheese and Monterey Jack cheese (do not stir).
2. Cancel Sauté function. Close and lock the lid. Select Pressure Cook/Manual setting on HIGH PRESSURE for 2 minutes.
3. When pressure cooking is complete, Quick Release the pressure. Once pressure is released, remove the lid.
4. Set to Warm function for 5 minutes.
5. Arrange half the FRITOS® Original Corn Chips in 4 bowls. Top each with chili and sprinkle with remaining corn chips. Garnish with cilantro.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
15 min	20 min	35 min	4

Made with



Fritos® Original Corn Chips