

Second Place: Yvonne Payton-Davis, Knightdale

### **Sweet Potato and Turkey Chili**

1.25 pound ground turkey, 93/7  
1 1oz. packet taco seasoning  
1 large onion, chopped  
2 cloves garlic, minced  
3 lbs. sweet potatoes, peeled and diced about 1 inch  
4 cups chicken stock  
1 can diced tomatoes, undrained  
1 can black beans, drained and rinsed  
1 can whole kernel corn, drained and rinsed  
2 Tbsp. olive oil, divided  
Salt and pepper to taste

In a large stock pot, heat 1 Tbsp. olive oil. Combine ground turkey and taco seasoning. Place turkey in the stock pot and cook until browned and cooked through. Remove turkey and set aside.

Add the remaining oil to the pot and heat. Add onions, garlic and sweet potatoes. Cook over Medium heat, stirring occasionally, for 10 minutes or until onion is soft and sweet potatoes are lightly browned. Add chicken stock, tomatoes, beans and corn to the pot. Stir well.

Add turkey back to the pot and bring to a boil. Then reduce heat to a simmer. Cook 25 minutes to allow flavors to come together. Serve with traditional chili fix in's.