

## TURKEY CHILI WITH ALMOND BUTTER

*(slightly adapted from Natural Noshing)*

1/2 lb ground turkey  
1 Tbsp coconut oil  
1 small shallot, diced  
1 zucchini, shredded  
1 Tbsp chili powder  
1 tsp ground cumin  
1 tsp New Mexico Chile powder  
1/2 tsp dried oregano  
cayenne pepper to taste  
2 (14 oz) cans diced tomatoes  
1 (15 oz) can Pinto beans, rinsed and drained  
3 Tbsp creamy almond butter  
salt and pepper to taste  
minced fresh cilantro, to taste

In a large skillet, heat coconut oil over medium-high heat. Add turkey and shallots and saute until cooked through and shallots are translucent stirring frequently, about 5-6 minutes. Break up any large chunks of meat while stirring.

Add zucchini and spices and saute for another 2-3 minutes. Add diced tomatoes, beans and almond butter and stir until combined.

Turn heat to low and let simmer for 10-15 minutes, until thickened. Garnish with shredded cheese, sour cream, avocados, or other toppings of your choice.