

# Elia's Cajun Chili Turkey

(Be careful: It's hot!)

## Ingredients:

3 turkey sticks

100g bacon

3 pieces of fresh chili peppers

3 pieces of spring onions

2 onions

300g tomatoes

3 garlic cloves

5 stems of chives

1 teaspoon chilli powder

1 teaspoon cumin

1 teaspoon salt

1 teaspoon brown sugar

3 teaspoons tabasco green

## Preparation:

1. First you rub the turkey sticks with tabasco and the other spices.
2. Cut the bacon into slices and roast it in a pot.
3. After that cut the tomatoes, the onions, the chili, the garlic cloves and the chives into cubes.
4. Put the turkey sticks into the pot and roast them on all sides.
5. Add all the other ingredients and stew them gently.
6. Now put the pot into the oven for 30 – 40 min. at 170°C.



**Enjoy your meal – you can eat it with rice or mashed potatoes!**

**Have fun recooking!**