

## **Chili Bows**

12 oz. bow-tie pasta  
1/2 medium onion, chopped  
1 lb. ground turkey  
1/4 tsp. salt  
1/4 tsp. pepper  
1 pkg. McCormick® Chili Seasoning  
28 oz. can stewed tomatoes  
15 oz. can black beans  
15 oz. can Great Northern beans  
4 oz. mozzarella cheese  
1/4 cup tomato juice

Preheat oven to 350°F. Bring large pan of water to boil with pinch of salt. Add bow-tie pasta and cook until tender. Spray large pan with vegetable cooking spray and sauté onion until brown. Add ground turkey, salt and pepper and cook until browned.

Add chili seasoning to turkey and mix well. Add tomatoes, tomato juice and beans and bring to boil. Reduce heat and simmer for 30 minutes, uncovered, stirring occasionally.

Put drained pasta in large baking dish pour chili mixture over top and mix gently. Add thinly sliced mozzarella cheese to top. Cover and bake until cheese melts, approximately 20 minutes. Makes 10 servings.

Nutrition information per serving: calories 213; protein 16 grams; Fat 5 grams; sodium 1008 mg