

MARKET REPORT



ONIONS 52

848 S 200 W Syracuse, UT, 84075
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info@onions52.com

MARKET TRENDS & PRICING

Washington harvest is underway! Size profiles are smaller to begin with - typical for this time of year. We are harvesting Yellows, Whites, and Reds, with Whites remaining the lightest in volume. Utah will start in the next few weeks, with hot and dry conditions overall. New Mexico is winding down and will conclude mid-August. We appreciate all the hard work from our outstanding growing partners and their dedicated families.

transportation

With the change in season and growing regions,
communication is key

to seamless transportation. With upcoming fall nursery stock shipping from the Pacific Northwest, we appreciate your patience as the industry sees increased freight costs.



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WHAT'S HAPPENING
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(@onions52weeks)

weather report

It is H-O-T! Low humidity & mid to high-90s across all growing regions. Onions are photothermoperiodic; meaning they grow according to temperature and daylight. Daylight hours stimulate the onion plant to start making a bulb, but once bulbing has begun, onions easily tolerate temperatures higher than 75°F. Talk about a super-veggie!



FEATURED RECIPE

courtesy of:
www.thekitchn.com



SLOW COOKER BRISKET & ONIONS

INGREDIENTS:

3 1/2 lb beef brisket
1 1/2 lb yellow or red onions, sliced
1 tbsp olive oil
kosher salt & fresh ground pepper
6 cloves garlic, minced
2 cups beef broth
2 tbsp worcestershire
1 tbsp soy sauce

DIRECTIONS:

Toss all ingredients into slow cooker.
Cook on low for 6-8 hours.

MARKET REPORT



CROP REPORT

The demand in **WASHINGTON** has been very brisk! The market on Whites is strengthening, with Yellows and Reds seeing good demand as well. Our harvest and packing crews have been working sun-up to sun-down to keep up with the pace of the market. **OREGON TRAIL** fired up their plant with limited production and have started running a few loads. Labor has been proven difficult to find here in **UTAH**, but we have overcome this challenge before and will do it again. With persistence from our field and plant managers, we are right on schedule with harvesting Yellows in the next few days. **COLORADO** begins harvest next week, with limited supplies in relation to market demand – mostly Reds. **NEW MEXICO** has officially wrapped up their season, and we greatly appreciate all the hard work from our growers in that region.

transportation

Trucks from the Pacific Northwest are available - however, with fewer trucks on the road, we are continuously strengthening our relationships with carriers so we are given trucks during the holiday season. Haden Flint joined our transportation team a few months ago, and he is a tremendous asset to our five-star team.



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weather report

Knock on wood! The weather for all of our growing regions has been more than acceptable. We have had a few scattered rainstorms, but nothing out of the norm for this time of year.



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NEWS & EVENTS

Come see us in Nashville, TN!
SEPC SOUTHERN INNOVATIONS
PROUD GOLD SPONSOR
Booth #400
(Ask us about our Organic Sunions)

FEATURED RECIPE



BAKED GARLIC CHICKEN & POTATOES

INGREDIENTS

6 to 8 bone-in, skin-on chicken thighs
1 lb (450g) potatoes, peeled quartered
1 red onion, quartered
2 tablespoons extra virgin olive oil
2 teaspoons minced garlic powder
½ teaspoon hot cayenne chili powder
2 tablespoons chopped fresh scallion
salt and pepper, to taste

courtesy of:
eatwell101.com

DIRECTIONS

Preheat oven to 400°F. Place chicken, potatoes & red onion in a single layer onto the prepared baking pan. Add a drizzle of olive oil. Roast in the preheated oven until the chicken is completely cooked through, reaching an internal temperature of 165°F, about 25-30 minutes. Broil for 2-3 minutes to make it crisp.

MARKET REPORT



CROP REPORT

Storage onion season is off to an excellent start. The market has stabilized, with a large increase in demand to be expected in the upcoming months. Small onions will continue to be in high demand as we roll into the holiday season. Between Colorado, Utah, Oregon, and Washington, we have supply of all colors and sizes for the holidays. Our product looks fantastic - vivid reds, bright whites, and golden yellows. Thank you to all our growers!

transportation

We are seeing things tighten up slightly and expect a market similar to last year as we get closer to the holidays. We are combating shortages by working ahead as far as we can and utilizing new and rekindled relationships with trucking companies. Lead time is extremely important, as this will help keep rates down and give us the ability to secure a solid truck. More updates will be provided as we continue into the holidays.



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weather report

WA	Tue 10/30	Wed 10/31	Thu 11/1	Fri 11/2	Sat 11/3	Sun 11/4	Mon 11/5	Tue 11/6	Wed 11/7	Thu 11/8
	58° 44° F Partly Cloudy	61° 54° F Mostly Cloudy	65° 50° F Mostly Cloudy	63° 49° F AM Showers	57° 47° F Cloudy	60° 43° F AM Showers	57° 42° F Partly Cloudy	55° 39° F Partly Cloudy	55° 35° F Mostly Sunny	52° 33° F Mostly Sunny
	0.05 in	0.05 in	0 in	0.09 in	0.02 in	0.05 in	0 in	0 in	0 in	0 in
	51° 31° F	49° 42° F	53° 44° F	60° 43° F	53° 42° F	49° 38° F	52° 37° F	53° 37° F	50° 35° F	50° 35° F
UT	Tue 10/30	Wed 10/31	Thu 11/1	Fri 11/2	Sat 11/3	Sun 11/4	Mon 11/5	Tue 11/6	Wed 11/7	Thu 11/8
	58° 44° F Partly Cloudy	61° 54° F Mostly Cloudy	65° 50° F Mostly Cloudy	63° 49° F AM Showers	57° 47° F Cloudy	60° 43° F AM Showers	57° 42° F Partly Cloudy	55° 39° F Partly Cloudy	55° 35° F Mostly Sunny	52° 33° F Mostly Sunny
	0.05 in	0.05 in	0 in	0.09 in	0.02 in	0.05 in	0 in	0 in	0 in	0 in
	51° 31° F	49° 42° F	53° 44° F	60° 43° F	53° 42° F	49° 38° F	52° 37° F	53° 37° F	50° 35° F	50° 35° F
OR	Tue 10/30	Wed 10/31	Thu 11/1	Fri 11/2	Sat 11/3	Sun 11/4	Mon 11/5	Tue 11/6	Wed 11/7	Thu 11/8
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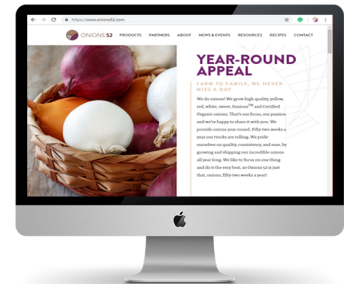


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NEWS & EVENTS

Check out our all NEW WEBSITE!
www.onions52.com



FEATURED RECIPE



PUMPKIN & ONION SOUP

INGREDIENTS

1 - Onions 52 Yellow Onions
3 lb - Pumpkin (any variety)
2 - Garlic cloves, peeled
1 tbsp - Green onions, chopped
1 cup - Cream or Milk
3 cups - Chicken broth
1/2 cup - Water
1 tsp - Sea salt
1 tsp - Fresh-ground peppercorns

find it on onions52.com!

DIRECTIONS

Cut the pumpkin into 2" slices. Cut the skin off and scrape seeds out. Cut into 2" cubes. Place the pumpkin, onion, garlic, broth and water in a pot. Boil uncovered for 8-10 minutes. Reduce heat, simmer until pumpkin is tender (~20 minutes). Remove from heat and add cooled mixture to blender, blend until smooth. After soup has cooled, stir through cream. Add salt and pepper to taste. Ladle soup into your favorite fall bowl, drizzle with cream, and top with freshly diced green onions (optional).
Serve with savory croutons.

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CROP REPORT

We are seeing a strong trend in small to medium onions in all areas and all colors. This demand is typical for the holiday season and we are well-prepared for meeting the needs of our customers throughout the holiday season. The quality in all regions is excellent. We highly recommend placing holiday orders as early as possible to allow plenty of time for coordinating transportation. Timing is key! Keep in mind the possibility of inclement weather for your region that could potentially impact delivery time.

transportation

As we approach the holiday season, we have seen a significant decrease in availability of trucks out of all areas. Please contact Kyle, Haden, or Dave in our transportation department to go over rates this week. Please allow as much time as possible to get trucks on new orders. We will continue to communicate quickly and effectively to all. We thank you in advance for your support.



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DID YOU KNOW?

During the Middle Ages, onions were used as gifts and currency! People used to pay for services and goods and even paid rent using onions!



FEATURED RECIPE



PRESSURE COOKER SWEET PORK TACOS

INGREDIENTS

1 - Onions 52 White onion, diced
 5 lbs - Boneless pork rib meat
 3 tns - Mexican dried spice mix
 2 cans - Cherry soda
 6 to 8 - Corn or flour tortilla shells
 2/3 cup - Brown sugar
 2/3 cup - Green chilies, chopped
 3 tbsp - Cilantro, chopped
 3 tbsp - Extra virgin olive oil (evoo)
 3 tbsp - Water

find it on onions52.com!

DIRECTIONS

Set aside 1/2 of the onion, cilantro, and tortilla shells. Combine all remaining ingredients in pressure cooker. Set on high pressure for 45 minutes with the lid on the "sealing" position. After pressure cooking, allow the pot to manually release the pressure for 1 hour. Remove pork and set on a cutting board. Once cooled, shred meat with a fork. Top corn tortilla shells with shredded sweet pork, diced onions and cilantro to taste.

MARKET REPORT



CROP REPORT

We are one week away until Thanksgiving, and the demand is strong for onions of all colors and sizes. Retailers can benefit greatly from cross-promotional displays throughout their produce departments during the holiday season. Non-perishable items that pair well with onions this time of year include tin foil, roasting bags, and slow cooker liners.

transportation

As expected, transportation is extremely difficult and rates have spiked going into the holiday. Please reach out on a daily basis for updates on rates and availability. We will inform each salesperson of any issues with loading times, and update customers in a timely manner. Thank you all for your help and continued understanding.

ONION MERCHANDISING TIPS

- 👉 Onions should be placed, not dumped into the display.
- 👉 Placement should be tops up and root end should be down.
- 👉 Remove loose skins, damaged, or decayed onions routinely.



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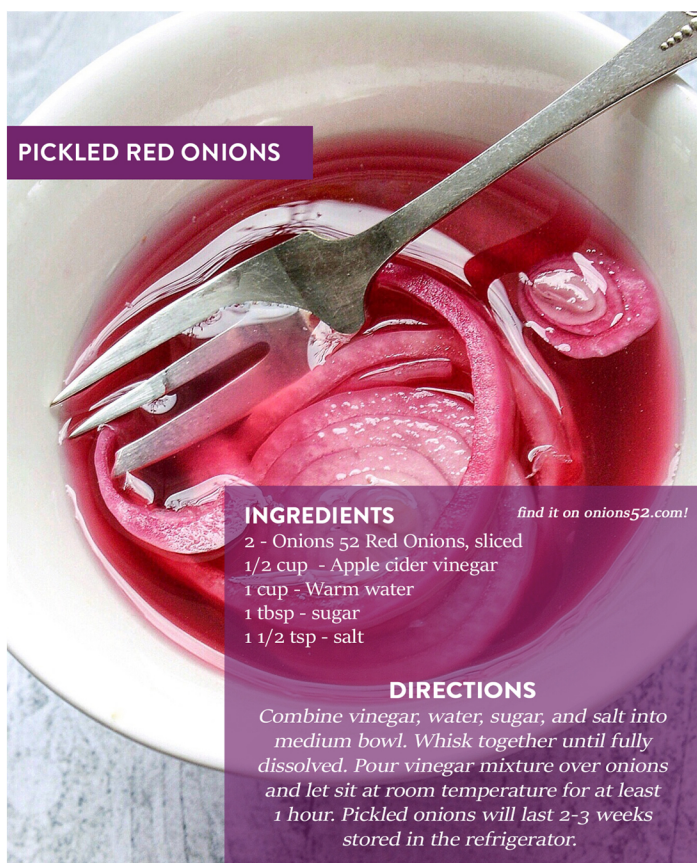
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we wish
you & yours
a very happy
thanksgiving.

- your Onions 52 family

FEATURED RECIPE



PICKLED RED ONIONS

INGREDIENTS

2 - Onions 52 Red Onions, sliced
 1/2 cup - Apple cider vinegar
 1 cup - Warm water
 1 tbsp - sugar
 1 1/2 tsp - salt

find it on onions52.com!

DIRECTIONS

Combine vinegar, water, sugar, and salt into medium bowl. Whisk together until fully dissolved. Pour vinegar mixture over onions and let sit at room temperature for at least 1 hour. Pickled onions will last 2-3 weeks stored in the refrigerator.

MARKET REPORT



CROP REPORT

We have had a very busy holiday season with substantial demand. The quality of our crop has been outstanding and we continue to make consistent deliveries to all customers. Overall, we have adequate supply in all areas and no shortages. In all areas, we are seeing size profiles on all colors leaning towards the larger side of the spectrum.

Washington: Steady supply of yellows, reds, whites, & organics, with sweets ahead on the horizon. No concerns with supply.

Utah: Steady supplies will take us well into the spring season.

Colorado: Heavy rains during the harvest delayed packing. Our season here will be shorter due to many acres being left in the ground.

transportation

We have been able to put many more trucks on the road this holiday season than last year. Rates are much higher than we would like to be paying, but our goal is to take care of our customers with on-time deliveries. We expect trucks to continue to be tight throughout the remainder of the year and appreciate your continued support.



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FEATURED RECIPE



greek yogurt onion dip

INGREDIENTS

find it on onions52.com!

2 - Onions 52 Sweet or Yellow Onions
 2 cups- Greek yogurt (Plain)
 2 tbsp - Coconut oil or EVOO
 1 tsp - Celery Salt
 1/4 tsp - Garlic powder
 1/4 tsp - Pepper
 3 sprigs - Thyme

DIRECTIONS

Heat large non-stick skillet over medium-high heat.
 Sauté diced onions with coconut oil or evoo for 15 minutes. Remove onions from heat and let cool.
 Combine Greek yogurt, garlic powder, salt, and pepper in large bowl. Fold in cooled diced onions.
 Refrigerate for 3-4 hours before serving.

MARKET REPORT



CROP REPORT

-NEW PRODUCT ANNOUNCEMENT!-

We are pleased to announce that we now have shallots shipping from Washington. Shallots have a delicious flavor profile that resemble garlic and onion combined. Shallots store extremely well and have a storage/shipping temperature identical to onions. We have a good supply we can load with your current orders out of Washington. Ask your salesperson for a price sheet and add fresh shallots to your next load - you won't be disappointed!

Size profiles (diameter):

"Conservor" variety:

Mediums - 3/4" to 1 1/4"

Jumbos - 1 1/4 to 1 3/4"

Colossals - greater than 1 3/4"

"Banana" variety:

All sizes available

Pack style:

10lb or 5lb bulk display-ready carton



Pictured:
Onions 52 Jumbo "Conservor" variety shallots
"Banana" variety shallots also available

transportation

'Tis the season! Truck capacity is tight out of Washington and Utah, however we are securing good rates with early timing. Weather has played a big role in delivery times, and will continue to do so in the weeks ahead. **Early communication ensures on-time deliveries and competitive rates!**



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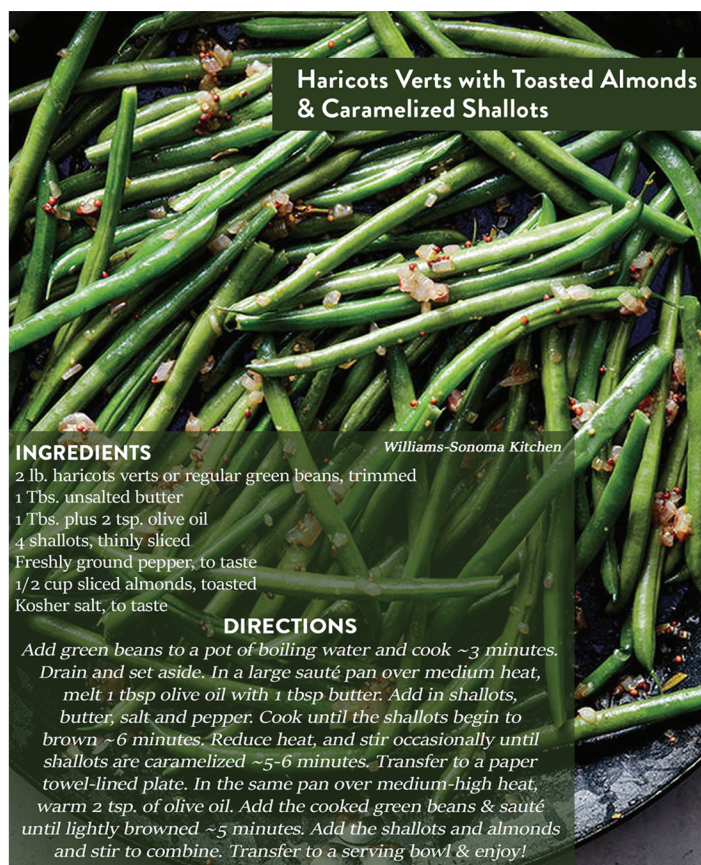
news & events

**THE NEW YORK
PRODUCE**
 SHOW AND CONFERENCE
 DECEMBER 10-13, 2018



BOOTH #128

FEATURED RECIPE



**Haricots Verts with Toasted Almonds
& Caramelized Shallots**

Williams-Sonoma Kitchen

INGREDIENTS

2 lb. haricots verts or regular green beans, trimmed
 1 Tbs. unsalted butter
 1 Tbs. plus 2 tsp. olive oil
 4 shallots, thinly sliced
 Freshly ground pepper, to taste
 1/2 cup sliced almonds, toasted
 Kosher salt, to taste

DIRECTIONS

Add green beans to a pot of boiling water and cook ~3 minutes. Drain and set aside. In a large sauté pan over medium heat, melt 1 tbsp olive oil with 1 tbsp butter. Add in shallots, butter, salt and pepper. Cook until the shallots begin to brown ~6 minutes. Reduce heat, and stir occasionally until shallots are caramelized ~5-6 minutes. Transfer to a paper towel-lined plate. In the same pan over medium-high heat, warm 2 tsp. of olive oil. Add the cooked green beans & sauté until lightly browned ~5 minutes. Add the shallots and almonds and stir to combine. Transfer to a serving bowl & enjoy!

MARKET REPORT



CROP REPORT

We have seen good movement of all colors in all areas. We have supply in all areas, with a market strengthening on smaller sized onions. In Royal City, WA, we have added our newest item, and will begin shipping our high-quality shallots this week. Shallots have a delicious flavor profile that resemble garlic and onion combined.

SIZE PROFILES (DIAMETER):

- ▶ "Conservor" variety:
 - Mediums - 3/4" to 1 1/4"
 - Jumbos - 1 1/4 to 1 3/4"
 - Colossals - greater than 1 3/4"
- ▶ "Banana" variety:
 - All sizes available



Onions 52 Jumbo "Banana" type shallots, jbo



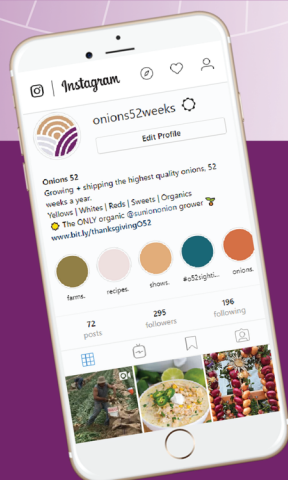
Onions 52 "Conservor" type shallots, jbo/m mix

PACK STYLE:

- ▶ 10lb bulk ctn.
- ▶ 5lb bulk ctn.

transportation

Transportation seems to be tight but steady. Moving forward, lead time is critical in securing a truck and allowing for adequate transit times. Transit times may differ due to weather concerns/delays. Please reach out with any and all questions, and we will make sure to communicate from our end. Fuel prices are down \$0.021, but expect this to increase in the upcoming weeks.



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**THE NEW YORK
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DECEMBER 10-13, 2018**



BOOTH #128

Stop by our booth to sample tearless and sweet Sunions!

FEATURED RECIPE

Sausage-Stuffed Red Onions

MarthaStewart.com

INGREDIENTS

- 10 Onions 52 Red Onions
- 2 tablespoons unsalted butter
- 1/3 cup grated green apple
- 1/2 cup plain dried breadcrumbs
- 1 tbsp finely chopped fresh sage
- 8 ounces sweet Italian sausage
- 1/4 teaspoon fennel seeds
- Coarse salt
- 1 tbsp chopped parsley
- 3/4 cup Gruyere cheese

DIRECTIONS

Preheat oven to 400 degrees. Slice off both tops and bottoms of onions. Scoop out the inside of each onion about halfway down using a melon baller or spoon. Sprinkle with salt, bake for about 1 hour. In a large skillet over med. heat, melt butter and crumble sausage into skillet. Cook until no longer pink. Drain and set aside. Finely chop sausage mixture and add to bowl. Stir in breadcrumbs, parsley, sage, and 1/4 cup Gruyere. Let cool.

MARKET REPORT



CROP REPORT

We have good quality and availability in all colors, and organic right now. Tearless and sweet Sunions are back for a limited time, and we began shipping to the Northwest region this week. We are now taking commitments for the late fall 2019 Sunions crop. We have good quality shallots available - ask your salesperson about adding a few pallets to your current holiday order. Demand for smaller-sized onions in all colors is up for the second week in a row. Domestic market demand is good and steady, with export continuing.

PRODUCT OF THE WEEK



Onions 52
Conservor Shallots
FOB Royal City, WA

transportation

Transportation has been steady, but we have also began seeing trucks tighten up this week. We are well-prepared for the anticipated shortage, but want to remind customers that lead time on orders is critical for the next few weeks. The transportation team will relay rates and availability to keep everyone informed, but please reach out for freight quotes as these inflate heavily this time of year. Fuel is down \$0.04, but also anticipate this to increase in the upcoming weeks.



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Planting organic
& conventional!!

Sunions
Tearless and Sweet



Now taking commitments for Fall 2019!

FEATURED RECIPE

Sunions® Fajitas

INGREDIENTS

4 Tbs canola oil-divided
2 Tbs lemon juice
1 package fajitas seasoning such as McCormick Fajitas Seasoning Mix
1 ½ lbs. boneless skinless chicken breast-cut into thin strips
1 medium Sunions™ onion, cut vertically into thin strips
½ medium red pepper, cut vertically into thin strips
½ medium green pepper, cut vertically into thin strips
8 flour tortillas, warmed

DIRECTIONS

In a large resealable plastic bag, combine 2 tbsp oil, lemon juice, seasoning packet and chicken. Seal and turn to coat. Refrigerate for 1-4 hours. In a large sauté pan, on medium high heat, add 2 tbsp of oil. Heat for 1 minute and add onion and peppers. Cook for 2-3 minutes or until tender crisp. Place on plate and keep warm. In same pan, add the marinated chicken and cook on medium high heat for 5-6 mins until meat is no longer pink. Return onion pepper mixture to pan; heat through. Serve with warmed tortillas, cheese, salsa, guacamole and sour cream.

ihartsunions.com



MARKET REPORT



CROP REPORT

In Utah and Washington we have excellent holiday demand, and good quality organic and conventional onions to fill all orders. We are continuing to ship Conservor and Banana shallots out of Royal City, WA - ask your salesperson to load a pallet with your next onion order! We want to wish all of our growers, customers, and Onions 52 team members a very Merry Christmas and Happy Holidays!

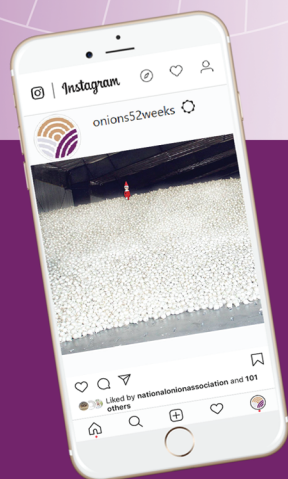
PRODUCT OF THE WEEK



US #1 Jumbo White Onions
FOB Prosser, WA
FOB Syracuse, UT

transportation

Trucks are tightening up and rates are holding steady as we approach Christmas and the New Year. Weather has slowed down trucks across the country, so timing is extremely important. Fuel is down \$0.04.



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HAPPY
Holidays

from Onions 52!



FEATURED RECIPE

5 - Ingredient Turkey Chili



INGREDIENTS

2 lbs. ground turkey
 2 small white onions, diced
 3 (15 oz.) cans diced tomatoes with green chiles
 2 (15 oz.) cans beans, drained (black beans, kidney beans, a combo, or whatever you like)
 3 Tbsp. chili powder
 (optional toppings: jalapenos, raw red onion slices, shredded cheese, sour cream, cilantro, etc.)

Find it on the Onions 52 website.

DIRECTIONS

In an extra-large stockpot, brown ground turkey over medium-high heat cooked thoroughly (~15-20 minutes). Transfer cooked turkey to a separate plate lined with paper towels and set aside. Reserve 1-2 tablespoons of turkey grease in the stockpot and discard the rest. Add the diced white onion to the stockpot and sauté for 4-5 minutes. Add remaining ingredients, and cooked turkey to the stockpot and stir to combine. Bring to a boil, the reduce heat to medium-low, simmer, covered for 10 minutes. Garnish with optional toppings. Will store in a sealed container for up to 3 days.