

The Best Turkey Chili

Savannah · 30/09/2024



Prep Time

2 hrs 30 mins

Difficult

Medium

Servings

14

Description

This is just the besttasting turkey chili My family prefers it over beef chili I like to put out toppings such as chopped onion cilantro chopped bell pepper cheese and sour cream and let everyone serve themselves

Ingredients

- - 2 pounds ground turkey - 1 (28 ounce) can crushed tomatoes - 1 (15 ounce) can tomato sauce - 1 (15.5 ounce) can kidney beans
- rinsed and drained - 1 (15.5 ounce) can pinto beans
- rinsed and drained - 1 (15.5 ounce) can black beans
- rinsed and drained - ½ cup chopped onion - 1 clove garlic
- minced - ¼ cup red wine - 2 tablespoons chili powder - 2 bay leaves - 1 teaspoon ground cumin - 1 teaspoon dried parsley - 1 teaspoon dried oregano - ½ teaspoon black pepper - ¼ teaspoon crushed red pepper flakes (Optional)

Instructions

1. Add ground turkey to a large pot over medium heat; cook and stir until crumbly and no longer pink
2. about 5 minutes. Stir in crushed tomatoes
3. tomato sauce
4. kidney beans
5. pinto beans
6. black beans
7. onion
8. garlic
9. and red wine; season with chili powder
10. bay leaves
11. cumin
12. parsley
13. oregano
14. black pepper
15. and red pepper flakes. Increase heat to medium-high; bring to a simmer
16. then reduce heat to medium-low
17. cover
18. and simmer 2 hours
19. stirring occasionally. Discard bay leaves before serving.