



Slow Cooker Turkey Chili

Savannah · 30/09/2024



Prep Time

6 hrs 10 mins

Difficult

Medium

Servings

6

Description

This is one of my weekly meals for my family Its easy and delicious Top with sour cream Cheddar cheese chopped onion green onion or crushed tortilla chips Maybe even in a sourdough bread bowl

Ingredients

- - 1 ¼ pounds lean ground turkey - 1 (28 ounce) can crushed tomatoes - 1 (16 ounce) can kidney beans
- rinsed and drained - 1 (16 ounce) can pinto beans
- rinsed and drained - 1 cup chicken stock - 1 small onion
- chopped - 1 tablespoon hot sauce (such as Frank's® Redhot®)
- or more to taste (Optional) - 1 tablespoon chili powder - 2 teaspoons salt - 1 teaspoon minced garlic - ½ teaspoon paprika - ½ teaspoon dried oregano - ½ teaspoon cayenne pepper
- or more to taste - ½ teaspoon ground cumin - ½ teaspoon ground black pepper

Instructions

1. Mix ground turkey
2. tomatoes
3. kidney beans
4. pinto beans
5. chicken stock
6. onion
7. hot sauce
8. chili powder
9. salt
10. minced garlic
11. paprika
12. oregano
13. cayenne pepper
14. cumin
15. and black pepper together in a slow cooker; stir to break the turkey into small chunks. Cook on Low 6 to 8 hours (or High for 4 hours). Cook's Note The cayenne and hot pepper sauce determine the spiciness of the chili
16. so start with the amounts I recommended
17. and then you can always add more.