



Slow Cooker Pumpkin Turkey Chili

Savannah · 30/09/2024



Prep Time

3 hrs 25 mins

Difficult

Medium

Servings

6

Description

An easy chili that's sure to please. I've made this for a Halloween party and a chili cookoff at work with great results. It's a great base with lots of options to spice it up depending on the crowd you're cooking for. I usually put everything together in the morning and let it simmer all day. Cooking time can be adjusted to fit your needs.

Ingredients

- 1 tablespoon olive oil - 1 pound ground turkey - 1 onion
- chopped - 1 (28 ounce) can diced tomatoes - 2 cups cubed fresh pumpkin - 1 (15 ounce) can chili beans - 1 (15 ounce) can seasoned black beans - 3 tablespoons brown sugar - 1 tablespoon pumpkin pie spice - 1 tablespoon chili powder

Instructions

1. Heat olive oil in a large soup pot over medium heat; brown turkey
2. stirring often
3. until crumbly and no longer
4. pink
5. about 10 minutes. Drain and discard any fat. Transfer turkey to a slow cooker and stir in onions
6. diced tomatoes
7. pumpkin
8. chili beans
9. black beans
10. brown sugar
11. pumpkin pie spice
12. and chili powder. Set cooker to Low
13. cover
14. and cook until pumpkin is tender and has started to break apart
15. at least 3 hours.