



MildMannered Chili

Savannah · 30/09/2024



Prep Time

3 hrs 20 mins

Difficult

Medium

Servings

10

Description

I like chili but I'm not a fan of heat for heat's sake I wanted something that would warm me up but not be overwhelmingly hot and this was the result My husband says that this would also make a good sloppy joe with beans mix

Ingredients

- - cooking spray - 1 pound ground turkey - 1 (28 ounce) can crushed tomatoes - 1 (15 ounce) can black beans
- rinsed and drained - 1 (15 ounce) can kidney beans
- rinsed and drained - 1 (14.5 ounce) can diced tomatoes - 1 (6 ounce) can tomato paste - 3 tablespoons chili powder - 2 teaspoons ground black pepper - 1 teaspoon salt - ½ teaspoon garlic powder

Instructions

1. Lightly coat the inside of a slow cooker with cooking spray. Heat a large skillet over medium-high heat. Cook and stir ground turkey in the hot skillet until browned and crumbly
2. 5 to 7 minutes; drain and discard grease. Transfer ground turkey to the slow cooker. Stir crushed tomatoes
3. black beans
4. kidney beans
5. diced tomatoes
6. tomato paste
7. chili powder
8. black pepper
9. salt
10. and garlic powder into ground turkey. Cook on Low for 3 hours. Cook's Note: This chili can also be cooked in a pot on the stove top over medium-low heat until cooked through
11. about 15 minutes.