



Easy Turkey Chili

Savannah · 30/09/2024



Prep Time

50 mins

Difficult

Medium

Servings

6

Description

Ready in under an hour this turkey chili with refried black and kidney beans is super easy to prepare

Ingredients

- - 1 teaspoon vegetable oil - 1 pound ground turkey - ½ medium onion
- chopped - 1 (28 ounce) can crushed tomatoes - 2 cups chicken broth - 1 (16 ounce) can refried beans - 1 (15.5 ounce) can black beans
- rinsed and drained - 1 (15.5 ounce) can kidney beans
- rinsed and drained - 2 ½ tablespoons chili powder - 1 tablespoon minced garlic - 1 teaspoon paprika - 1 teaspoon dried oregano - ½ teaspoon ground cumin - salt and ground black pepper to taste - 2 tablespoons shredded Cheddar cheese (Optional)

Instructions

1. Heat vegetable oil in a large pot over medium-high heat. Add turkey; cook and stir until browned and crumbly
2. 5 to 7 minutes. Drain and discard any excess grease. Add onion to the pot; cook and stir until translucent
3. about 5 minutes. Stir in tomatoes
4. broth
5. all beans
6. chili powder
7. garlic
8. paprika
9. oregano
10. cumin
11. salt
12. and pepper; bring to a boil. Reduce the heat to low
13. cover
14. and simmer for 30 minutes. Ladle into bowls and garnish with Cheddar cheese.