

Jay39s Spicy Slow Cooker Turkey Chili

Savannah · 30/09/2024



Prep Time

8 hrs 20 mins

Difficult

Medium

Servings

8

Description

I looked at the top 5 recipes on this site combined my favorite ingredients from each plus a few of my own Sriracharegadobe sauce and tada A meaty spicy flavorful turkey chili You can quickly cook up the turkey and combine ingredients in slow cooker throw in the fridge and take it out to cook on low before you go to work works perfectly easy peasy All the guys love it for football games tailgating and just plain old cold weather From my table to yours hope you enjoy Serve with sour cream and cheese to your liking

Ingredients

- - 2 pounds ground turkey - 1 (1.25 ounce) package taco seasoning mix - 1 yellow onion
- chopped - 1 (14.5 ounce) can crushed tomatoes
- drained - 1 (15 ounce) can kidney beans
- drained and rinsed - 1 (10.75 ounce) can condensed tomato soup - ½ (15 ounce) can black beans
- drained and rinsed - ¼ cup chili powder - 3 canned green chile peppers
- sliced - 1 tablespoon diced peppers from adobo sauce with chipotle peppers
- or more to taste - 2 teaspoons chile-garlic sauce (such as Sriracha®) - 1 teaspoon ground black pepper - 1 teaspoon salt - 1 teaspoon dried basil - 1 teaspoon paprika - 1 teaspoon cayenne pepper

Instructions

1. 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. Stir taco seasoning into ground turkey until evenly coated. Mix seasoned ground turkey
3. onion
4. crushed tomatoes
5. kidney beans
6. tomato soup
7. black beans
8. chili powder
9. green chile peppers
10. chipotle peppers from adobo sauce
11. chile-garlic sauce
12. black pepper
13. salt
14. basil
15. paprika
16. and cayenne pepper in a slow cooker. Cook on Low
17. 8 to 9 hours (or High about 4 hours).