



Turkey Chili with Leftover Turkey

Savannah · 30/09/2024



Prep Time

1 hr 30 mins

Difficult

Medium

Servings

6

Description

I made this with leftover turkey but would also work well with leftover chicken too Garnish with sour cream shredded Cheddar cheese and tortilla chips if desired

Ingredients

- - 2 tablespoons olive oil - 1 large sweet onion
- diced - 1 bell pepper
- diced - 3 cloves garlic
- chopped - 6 tablespoons chili powder - 3 tablespoons ground cumin - 3 tablespoons dried oregano - 1 tablespoon kosher salt - ¼ teaspoon ground black pepper
- or to taste - 4 cups cooked turkey meat
- chopped - 3 (28 ounce) cans crushed tomatoes - 2 cups low-sodium chicken broth - 1 (12 fluid ounce) can beer - 2 tablespoons brown sugar - 1 tablespoon Worcestershire sauce - 1 (15 ounce) can black beans
- drained and rinsed - salt and ground black pepper to taste

Instructions

1. Heat oil in a large pot over medium-high heat. Add onion and bell pepper and cook
2. stirring occasionally
3. until vegetables are soft
4. about 7 minutes. Stir in garlic and cook until it starts to soften
5. about 1 minute. Stir in chili powder
6. cumin
7. oregano
8. salt
9. and pepper. Add turkey and stir until well coated with spices. Pour in crushed tomatoes
10. chicken broth
11. beer
12. brown sugar
13. and Worcestershire sauce. Reduce heat to medium low and bring to a simmer
14. uncovered. Cook
15. stirring occasionally
16. until chili has thickened
17. about 50 minutes. Add black beans and cook until heated through
18. about 10 minutes. Season with salt and pepper.