



Chili With Turkey and Beans

Savannah · 30/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

15

Description

Ground turkey stewed tomatoes and four kinds of beans make this chili quick light and flavorful Its great served in bowls and sprinkled with cheese for a fall lunch or supper

Ingredients

- - 2 pounds ground turkey - 1 cup chopped onion - 1 cup chopped green bell pepper - 4 (14.5 ounce) cans diced stewed tomatoes - 1 (15.5 ounce) can chili beans
- undrained - 1 (16 ounce) can kidney beans
- rinsed and drained - 1 (15 ounce) can pinto beans
- rinsed and drained - 1 (15 ounce) can black beans
- rinsed and drained - 1 jalapeno pepper
- seeded and chopped - 4 cloves garlic
- crushed - 2 tablespoons chili powder - 1 tablespoon molasses - 2 teaspoons ground cumin - 1 cube French onion bouillon - 1 teaspoon dried oregano - 1 teaspoon salt - ¼ teaspoon cayenne pepper

Instructions

1. Cook turkey
2. onion
3. and green pepper in a large soup pot or Dutch oven over medium heat until turkey is no longer pink
4. about 10 minutes
5. stirring often; drain excess grease. Stir stewed tomatoes
6. chili beans
7. kidney beans
8. pinto beans
9. black beans
10. jalapeno pepper
11. garlic
12. chili powder
13. molasses
14. cumin
15. bouillon cube
16. oregano
17. salt
18. and cayenne pepper into turkey mixture. Bring chili to a boil
19. reduce heat to low
20. and cover pot. Simmer until vegetables are tender and flavors have blended
21. about 20 minutes.