



6 Can Chili

Savannah · 30/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

8

Description

Super delicious super easy The baked beans are what makes this chili perfect

Ingredients

- - 2 teaspoons vegetable oil - 1 pound ground turkey - 1 (14.5 ounce) can whole peeled tomatoes - 1 (16 ounce) can hot chili beans
- undrained - 1 (15 ounce) can pinto beans
- undrained - 1 (15 ounce) can kidney beans
- undrained - 1 (28 ounce) can baked beans - 1 (6 ounce) can tomato paste - ¼ cup shredded Cheddar cheese - ¼ cup sour cream

Instructions

1. Heat the vegetable oil in a skillet over medium heat
2. and cook the turkey meat until it's no longer pink
3. breaking the meat up as it cooks
4. 10 to 15 minutes. Pour the tomatoes into the skillet
5. and crush them into chunks with a spoon. Transfer the turkey meat and tomatoes into a soup pot. Stir in the hot chili beans
6. pinto beans
7. kidney beans
8. baked beans
9. and tomato paste. Bring the soup to a boil; simmer at least 10 minutes. Serve in bowls garnished with about 2 teaspoons of shredded Cheddar cheese and a dollop of sour cream. Cook's Note This is also good as chili mac. Just boil some pasta and layer pasta
10. chili
11. then cheese and sour cream.