



Spicy Turkey FourBean Chili

Savannah · 30/09/2024



Prep Time

1 hr 45 mins

Difficult

Medium

Servings

12

Description

Four types of beans are combined with red pepper flakes lots of cumin chili powder and salsa in this fiery turkey chili

Ingredients

- - 3 (15 ounce) cans diced tomatoes with green chile peppers - 2 (15 ounce) cans chili beans in spicy sauce - 1 (16 ounce) jar hot salsa - 1 (15 ounce) can dark red kidney beans - 1 (15 ounce) can light red kidney beans - 1 (15 ounce) can seasoned black beans - 2 small onions
- chopped - 6 cloves garlic
- crushed - 2 tablespoons chili powder - 2 tablespoons red pepper flakes - 2 tablespoons coarsely ground black pepper - 2 tablespoons ground cumin - 1 (1.25 ounce) package taco seasoning mix - 1 teaspoon hot sauce - 2 pounds ground turkey

Instructions

1. Combine diced tomatoes with green chiles
2. chili beans
3. salsa
4. dark and light red kidney beans
5. black beans
6. onions
7. garlic
8. chili powder
9. red pepper flakes
10. black pepper
11. cumin
12. taco seasoning mix
13. and hot sauce in a large soup pot. Bring to a boil
14. reduce heat to low
15. and cover pot. Simmer until soup is heated and onions are translucent
16. about 20 minutes. Heat a large skillet over medium-high heat. Cook and stir ground turkey in the hot skillet until browned and crumbly
17. about 10 minutes; drain and discard grease. Stir crumbled turkey into chili. Cover pot and simmer chili until flavors have blended
18. about 1 hour.