



Slow Cooker Turkey Cheeseburger Chili

Savannah · 30/09/2024



Prep Time

1 hr 5 mins

Difficult

Medium

Servings

10

Description

This yummy chili will warm you on the coldest of days Small Kids and my husband love it Try this hearty chili topped with sour cream green onions or Cheeseltsreg

Ingredients

- - 2 pounds ground turkey - 2 (15 ounce) cans dark red kidney beans
- drained - 1 onion
- finely diced - 1 (28 ounce) can tomato sauce - 1 (14.5 ounce) can fire roasted diced tomatoes - 2 (1.25 ounce) packages chili seasoning mix - ½ cup ketchup - ¼ cup prepared yellow mustard - ¼ cup brown sugar - 1 (8 ounce) package shredded Colby-Monterey Jack cheese

Instructions

1. Heat a large
2. nonstick skillet over medium-high heat and stir in the ground turkey. Cook and stir until the turkey is crumbly
3. evenly browned
4. and no longer pink. Place the browned turkey
5. kidney beans
6. and diced onion in a slow cooker; mix well. Combine the tomato sauce
7. fire roasted tomatoes
8. chili seasoning
9. ketchup
10. mustard
11. and brown sugar in the skillet. Bring to a simmer. Stir the sauce into the meat mixture in the slow cooker. Cook on High for 20 minutes. Sprinkle with shredded Colby-Monterey Jack cheese before serving.