

Easy Turkey Bean Chili

Savannah · 30/09/2024



Prep Time

50 mins

Difficult

Medium

Servings

8

Description

This is a fantastic quick and easy turkey bean chili recipe. Serve topped with cheese and sour cream.

Ingredients

- - 1 pound lean ground turkey - 1 cup chopped onion
- or more to taste - 1 medium green bell pepper
- seeded and chopped - 3 cloves garlic
- or more to taste
- minced - 1 (15.5 ounce) can dark red kidney beans
- rinsed and drained - 1 (15.5 ounce) can black beans
- rinsed and drained - 1 (15 ounce) can whole kernel corn
- drained - 1 (15 ounce) can tomato sauce - 1 (8 ounce) can tomato sauce - 1 (14.5 ounce) can diced tomatoes
- undrained - $\frac{1}{4}$ cup water - 2 tablespoons chili powder - 1 teaspoon salt
- or to taste - 1 dash hot pepper sauce
- or to taste (Optional)

Instructions

1. Heat a large nonstick pot over medium-high heat. Cook and stir ground turkey and onion in the hot skillet until browned and crumbly
2. 8 to 10 minutes. Drain and discard grease. Add bell pepper and garlic; cook for 1 to 2 minutes. Stir in kidney beans
3. black beans
4. corn
5. both cans of tomato sauce
6. diced tomatoes with juice
7. water
8. chili powder
9. salt
10. and hot pepper sauce; bring to a boil. Reduce heat to low
11. cover
12. and simmer
13. stirring occasionally
14. for 20 to 30 minutes. Cook's Note: Ground beef can be used in place of ground turkey
15. if preferred.