



Slow Cooker 3Bean Chili

Savannah · 28/09/2024



Prep Time

4 hrs 20 mins

Difficult

Medium

Servings

10

Description

The best beans for chili are pinto kidney and black beans like in this easy and tasty recipe This 3bean chili freezes great for meals later in the week If you prefer thinner chili add an extra can of tomato sauce The green chiles are not hot and add a wonderful flavor so dont be afraid to use them

Ingredients

- - 1 (20 ounce) package 93%-lean ground turkey - 1 (28 ounce) can diced fire-roasted tomatoes - 1 (16 ounce) can tomato sauce - 1 (15.5 ounce) can pinto beans
- rinsed and drained - 1 (15.5 ounce) can kidney beans
- rinsed and drained - 1 (15 ounce) can reduced-sodium black beans
- rinsed and drained - 1 small onion
- chopped - 1 (4.5 ounce) can chopped green chiles - 2 tablespoons chili powder - 1 tablespoon minced garlic - 1 teaspoon oregano - 1 pinch ground cumin

Instructions

1. Gather all ingredients. Dotdash Meredith Food Studios Cook and stir turkey in a large skillet over medium-high heat until crumbly and browned
2. 7 to 10 minutes; transfer to a slow cooker. Dotdash Meredith Food Studios Stir in tomatoes
3. tomato sauce
4. pinto beans
5. kidney beans
6. black beans
7. onion
8. green chilies
9. chili powder
10. garlic
11. oregano
12. and cumin in the slow cooker. Dotdash Meredith Food Studios Cover and cook on Low for 7 hours or High for 4 hours. Dotdash Meredith Food Studios