



Slow Cooker Chicken/Turkey Chili

Prep time – 15 minutes

Cook time 4-6 hours

Serves 6 1/2 lb. ground chicken or turkey*

3 TBS. olive oil

1 cup onion, chopped*

1 cup celery, chopped*

1 TBS. minced garlic

1 TBS. ground cumin

2 tsp. dried oregano

1 tsp. salt

1/2 tsp. black pepper

1 28 oz. can tomatoes with sauce*

16 oz. chicken broth*

1 can cannellini beans, drained and rinsed

1 small can chopped green chilies, drained

1 green pepper, sliced thin

1 cup or more grated Mexican-style cheese

sour cream, salsa, and chopped cilantro for garnish
In a large skillet, sauté turkey in 2 TBS. oil for about 5 minutes, breaking up chunks with a fork. Drain liquid, transfer to a slow cooker.

In remaining oil in same pan, sauté onion and celery until transparent. Add garlic, salt, pepper, cumin and oregano and sauté for 1 minute. Add tomatoes and broth, simmer for about 5 minutes. Stir in beans. Pour over turkey in slow cooker. Stir well, cook on low for 4-6 hours. After 4 hours, stir in drained green chilies, sliced bell pepper, and cheese, Cook uncovered on high for 10 minutes. Spoon into bowls, serve with sour cream, salsa and chopped cilantro.