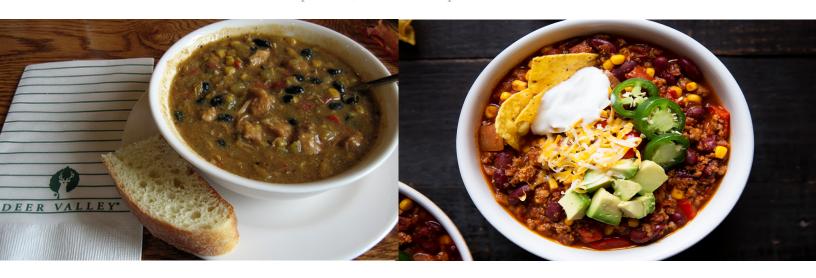
Deer Valley Slow Cooker Turkey Chili

Siena Duplan | sienaduplan.com/food



Servings: 8-10

Prep: 30 mins Slow-Cook: 3-6 hours Ready in 4-7 hours

Ingredients:

- 1lb of lean **ground turkey**, sautéed until no pink showing
- 3 15-oz cans of **black beans**
- 2 large leeks (white part only), chopped
- 1 small **red onion**, chopped
- 1 red or green bell pepper, chopped
- 2 medium-sized **Anaheim peppers**, chopped
- ³/₄ cup of **corn** (frozen or fresh)
- 3 garlic cloves, minced
- Optional: ½ a jalapeño, minced
- 2 tablespoons **butter**
- 1 teaspoon black pepper
- 1 teaspoon salt
- 1 tablespoon **chili powder**
- 2 teaspoons dried oregano
- 1 teaspoon cayenne
- 3 tablespoons sugar
- 1 cup chicken stock mixed with ½ cup corn flour (can substitute with corn bread mix)

Toppings:

- Sour cream
- Shredded Mexican Cheese
- Jalapeño



Directions:

- 1. Sautee ground turkey with oil until no longer pink. Sprinkle with salt and pepper.
- 2. In a separate bowl, mix chicken stock and corn flour together (to prevent clumping).
- 3. Butter edges of slow-cooker. Place all ingredients into slow-cooker in the following order: vegetables, meat, beans, chicken stock/corn flour mixture, spices. Lightly toss.
- 4. Cook on high for 3-4 hours or low for 5-6 hours.
- 5. Serve with toppings.