

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
- $\frac{3}{4}$ cup of **corn** (frozen or fresh)
- 3 **garlic** cloves, minced
- Optional: $\frac{1}{2}$ 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 $\frac{1}{4}$ cup **corn flour** (can substitute with corn bread mix)

Toppings:

- **Sour cream**
- **Shredded Mexican Cheese**
- **Jalapeño**



Directions:

1. Sauté 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.