

## Slow Cooker Turkey Chili

Easy, delicious and protein packed, make ahead turkey chili is a hearty game day favorite everyone will enjoy. Serve with olive oil & rosemary cornbread, everyone will ask for seconds! Serves 8-10.

### Simple Ingredients:

- 3 tablespoons Villa Graziella Organic Organic Extra Virgin olive oil
- 1 lb. 99% lean ground turkey
- 1 medium onion, diced
- 1 red or orange pepper-chopped
- 1 yellow pepper-chopped
- 2-15 oz. cans tomato sauce
- 2 -15 oz. cans petite diced tomatoes
- 2 -15 oz. cans black beans, rinsed & drained
- 2 -15oz cans red kidney beans, rinsed & drained
- 1 cup frozen corn
- 2 cups of chicken broth-fresh or canned, if possible organic.
- 2 tablespoons fresh garlic, chopped.
- 2 teaspoons ground cumin
- 1 tablespoon oregano, fresh or dried
- ½ teaspoon coriander
- 1 teaspoon each sea salt & cracked black pepper, + extra to taste.
- Optional toppings: green onion, shredded cheese, sour cream, or Greek yogurt

### Easy Directions:

1. Heat olive oil in a skillet over medium heat.
2. Add the chopped peppers & sauté until soft.
3. Add the onion, garlic, cumin, oregano and coriander to the pan & sauté until onions become golden translucent not brown.
4. Then mix in the ground turkey, sea salt & cracked pepper, cook until brown.
5. Place the mixture into a slow cooker.
6. Add the chicken broth, tomato sauce, diced tomatoes, beans and corn to the slow cooker.
7. Cover & cook on high for 4 hours or low for 6 hours, occasionally stir the ingredients.
8. Season to taste with salt & pepper and add toppings.
10. Serve & enjoy with rosemary cornbread

### Helpful Hints

- For a thicker consistency, heartier chili, do not drain beans & use just 1 cup of stock.
- Sautéing peppers, garlic, & onions with seasonings before adding the meat deepens the overall flavor.
- Freeze the remainder in an airtight glass container up to one month.