



Slow Cooker Turkey Chili

- 2 cans diced tomatoes with green chiles
- 1 can black beans
- 1 can red kidney beans
- 1 small can sweet corn niblets
- 1 diced green bell pepper
- 1 diced red bell pepper
- 1 cup spicy V-8 tomato juice
- 4 cloves crushed garlic
- 1 medium chopped onion
- 1 lb. ground turkey meat
- 1 tablespoon chili powder
- 1 teaspoon cumin
- 1 small can tomato paste
- 1 fresh jalapeno, diced with seeds removed OR 1 small can of diced jalapeno

Brown the turkey meat in a skillet, drain off fat and then add to the slow cooker.

Drain the beans and corn and add to cooker. Add diced veggies and all other ingredients. Mix thoroughly and cook on low for 6-9 hours. You will come home to a delicious and healthy pot of chili that should last you for days! I like to top with cheese and some chips for dipping.