

Spicy Turkey Chili

This a very hearty and spicy chili, one I believe all will love! Serve topped with Cheddar cheese.

Recipe by Nora Robertson | Created on **Mar 12, 2022**

Ingredients

- 2 (5 ounce) cans turkey meat, drained
- 2 (15 ounce) cans kidney beans
- 2 (14.5 ounce) cans Italian-style stewed tomatoes
- 2 (1.25 ounce) packages chili seasoning mix
- 1 (4 ounce) can green chile peppers
- 1 (8 ounce) can tomato sauce
- 1 onion, diced
- 1 cup water

Directions

- In a slow cooker, combine turkey, beans, tomatoes, chili seasoning, chile peppers, tomato sauce, onion and water. Cook on low 3 to 4 hours. Serve hot.

Nutrition Facts

Serving: **8 servings** | Calories: **213.4 kcal** | Carbohydrates: **30.8 g** | Protein: **17 g** | Saturated fat: **0.7 g** | Cholesterol: **23.4 mg** | Sodium: **1750.9 mg** | Fiber: **9.2 g** | Sugar: **9.5 g**

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