

Slow Cooker 3-Bean Chili



Ingredients

- 1 (20 ounce) package 93%-lean ground turkey
- 1 (28 ounce) can diced fire-roasted tomatoes
- 1 (16 ounce) can tomato sauce
- 1 (15.5 ounce) can pinto beans, rinsed and drained
- 1 (15.5 ounce) can kidney beans, rinsed and drained
- 1 (15 ounce) can reduced-sodium black beans, rinsed and drained

- 1 small onion, chopped
- 1 (4.5 ounce) can chopped green chiles
- 2 tablespoons chili powder
- 1 tablespoon minced garlic
- 1 teaspoon oregano
- 1 pinch ground cumin

Directions

1. Cook and stir turkey in a large skillet until completely browned, 7 to 10 minutes; transfer to slow cooker.
2. Stir tomatoes, tomato sauce, pinto beans, kidney beans, black beans, onion, green chilies, chili powder, garlic, oregano, and cumin with the turkey in the slow cooker.
3. Cook on High for 4 hours or on Low for 7 hours.