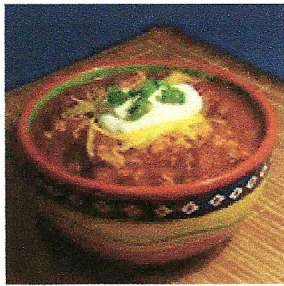


# Simple Turkey Chili



Rated: ★★★★★

Submitted By: AMFISCHER

Photo By: Jammin' Bread

Prep Time: 15  
Minutes

Cook Time: 45  
Minutes

Ready In: 1  
Hour

Servings: 8

"This is a very simple and hearty chili with plenty of flavor. It's even better the second day!"

## INGREDIENTS:

- |   |                                    |
|---|------------------------------------|
| 1 1/2 teaspoons olive oil                                   | 2 tablespoons chili powder         |
| 1 pound ground turkey                                       | 1/2 teaspoon paprika               |
| 1 onion, chopped  | 1/2 teaspoon dried oregano         |
| 2 cups water  | 1/2 teaspoon ground cayenne pepper |
| 1 (28 ounce) can crushed tomatoes                           | 1/2 teaspoon ground cumin          |
| 1 (16 ounce) can kidney beans - drained, rinsed, and mashed | 1/2 teaspoon salt                  |
| 1 tablespoon garlic, minced                                 | 1/2 teaspoon ground black pepper   |

## DIRECTIONS:

1. Heat the oil in a large pot over medium heat. Place turkey in the pot, and cook until evenly brown. Stir in onion, and cook until tender.
2. Pour water into the pot. Mix in tomatoes, kidney beans, and garlic. Season chili powder, paprika, oregano, cayenne pepper, cumin, salt, and pepper. Bring to a boil. Reduce heat to low, cover, and simmer 30 minutes.