

Slow Cooker Turkey Chili

recipe

PREP TIME: 8 min | COOK TIME: 6 hr | SERVINGS: 4

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INGREDIENTS

- 1 pound hot Italian turkey sausages
- 15 oz canned pinto beans, undrained
- 14½ oz canned diced tomatoes with chilies, undrained
- 14½ oz canned diced tomatoes with garlic and onions, undrained
- 1 medium onion, chopped (set aside some for garnish if desired)
- ¼ tsp table salt, or more to taste
- ¼ tsp ground black pepper, or more to taste

INSTRUCTIONS

Remove sausages from casings and place in a 4-quart or larger slow cooker; break up meat with a spoon. Add beans, both cans of diced tomatoes with their liquid, and onion; stir.

Cover slow cooker; cook on low setting for 5 to 6 hours. Stir in salt and pepper; garnish with chopped onion if desired and serve.

Serving size: about 1½ cups