

White Bean and Ground Turkey Slow Cooker Chipotle Chili



POINTS® Value: 5

Servings: 8

Preparation Time: 18 min

Cooking Time: 250 min

Level of Difficulty: Easy

This slightly spiced white chili is the perfect freezer staple to have on hand for too-busy-to-cook-nights.

Ingredients

1 spray(s) cooking spray
2 pound(s) uncooked ground turkey breast
1 large onion(s), chopped
2 medium garlic clove(s), chopped
32 oz fat-free chicken broth
1 tsp ground cumin
1 tsp dried oregano
1 tsp chili powder, chipotle variety
30 oz canned white beans, drained and rinsed
3 tbsp fresh lime juice
1/4 cup(s) cilantro, fresh, coarsely chopped (plus extra for garnish)

Instructions

- Coat a large skillet with cooking spray. Cook turkey, onion and garlic over medium-high heat, stirring occasionally, until turkey is browned, about 10 minutes; drain off any fat.
- Add turkey mixture and remaining ingredients to a 3 1/2 quart or larger slow cooker. Cover and cook on low heat setting for at least 4 hours. Yields about 1 cup per serving. (Note: For additional color, top with extra freshly chopped cilantro just before serving.)
- This recipe is part of our *Make Ahead Soups, Chilies and Stews* series. To learn more about this cook-and-freeze feature, [click here](#).

Notes

- If the chili is too thick after it's been frozen and then defrosted, add extra broth and then reheat to achieve desired consistency.