

Flavorful Autumn Chili

Ingredients:

- 1 lb turkey breast cut in cubes
- 1 (28 oz) can diced tomatoes
- 1 (15 oz) can black beans, rinsed and drained
- 1 (8 oz) can tomato sauce
- 1 cup pumpkin, peeled, seeded and cubed
- 1 onion, chopped
- 1 clove of garlic, minced
- 1/2 cup frozen corn
- 1/2 cup chicken broth
- 1 tablespoon chili powder
- 1 (4 oz) pkg. Monterey Jack cheese, shredded

Preparation:

Place the turkey into the crock pot.
Pour the tomatoes and juice on top of the turkey.
Add in the black beans.
Pour the tomato sauce into the mixture and stir to combine.
Add the pumpkin, onion, garlic and corn.
Stir in the chicken broth.
Sprinkle in the chili powder and mix the ingredients together well.
Cover and cook on the low temperature setting for 10 hours.
Sprinkle the cheese over the top just before serving.

Serving Size: 6

The individual flavors stand out in this chili. Add a 1/2 cup of dried cranberries to the mix for a slightly different taste. If your chili is too thick add more chicken broth during the cooking time.