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Slow Cooker Turkey Chili

- 1 Lb. ground turkey
- 2 Cans cannellini beans, (drained)
- 1 Can (4 ounces) diced green chiles, drained
- 1 Small onion, chopped
- 1 Small green pepper, chopped
- 1 Small bunch green onions
- 4 Tbsp oil, divided
- 1 Tsp dried oregano
- 1 Tsp ground cumin
- 1 Tsp salt
- 1/2 Tsp white pepper
- 1/2 Tsp ground cayenne pepper
- Sour cream for garnish

- 1) Cook ground turkey, onion and green pepper in 2 tablespoons oil until turkey is no longer pink and vegetables begin to soften -- about 10 minutes. Drain well.
- 2) Stir in green chiles, beans, and seasonings until well blended.
- 3) Pour into a slow cooker and lid tightly. Cook on LOW setting for 4 hours.
- 4) Slice green onions thinly (white and green parts) and cook in remaining 2 tablespoons of oil until crisp and just beginning to brown. Remove with a slotted spoon and spread on paper towel to drain.
- 5) Serve chili topped with sour cream and fried green onions.

Makes 4-6 Servings.

