

CopyCat Wendy's Chili – Instant Pot

Ingredients

- 1 pound ground beef
- 1 pound ground turkey
- 1 quart V8
- 1- 29 ounce can tomato puree or crushed tomatoes
- 1- 15 ounce can red beans, rinsed and drained
- 1- 15 ounce can pinto beans, rinsed and drained
- 1 large onion chopped
- 4 ribs celery, diced
- 1 cup diced green bell pepper
- 1/4 cup chili powder
- 1 teaspoon cumin
- 1 1/2 teaspoons garlic powder
- 1 teaspoon salt (or more to taste)
- 1/2 teaspoon ground black pepper
- 1/2 teaspoon oregano
- 1/2 teaspoon sugar
- 1/8 teaspoon cayenne pepper

Directions

Turn your Instant Pot on to the saute function. When hot, toss in the ground beef and ground turkey. Brown for about 5 minutes, breaking up as you go.

Add in the onion, bell pepper and celery. Brown for another 5 minutes. It's okay if the meat still has some pink in it.

Turn the pot off and add in the remaining ingredients. Stir.

Pressure on high for for 7 minutes. Quick release.

Serve with cheese, crackers, Fritos, whatever your beautiful

heart desires. Enjoy!