

# CopyCat Wendy's Healthy Crock Pot Chili

## Ingredients

1.5 pounds ground turkey (fresh ground beef or lean ground beef)  
1 onion, chopped  
1 bell pepper, chopped  
1 red pepper, chopped  
1 (16 oz) jar salsa  
1 (28 oz) can diced tomatoes  
1 (28 oz) can crushed tomatoes or stewed tomatoes  
1 (16 oz) can dark red kidney beans (drained)  
1 (16 oz) can pinto beans (drained)  
1 (16 oz) can corn (drained)  
1 tsp garlic powder  
2 Tbs chili powder or chili seasoning

Optional to add to chili: tomato sauce, green chiles, beef broth, tomato puree, tomato juice, chili beans, brown sugar, canned beans

## Directions

In a large skillet, cook turkey meat and onions in olive oil on stove top on medium-high heat until meat is brown. Drain excess fat and excess grease then add to crock pot.

Add the remaining ingredients to the slow cooker large pot and stir well. The slow cooking time for 4 hours over medium high heat or 8 hours on low heat. Vegetables will be soft and translucent when done.

Favorite Toppings: sour cream, shredded cheddar cheese, black pepper, green chilies, chopped green pepper or green bell pepper. Sides include: saltine crackers, tortilla chips, and

homemade cornbread.