

CROCKPOT PUMPKIN CHILI★★★★★

COURSE: DINNER KEYWORD: PUMPKIN, SOUP

PREP TIME: 15 MINUTES COOK TIME: 3 HOURS

TOTAL TIME: 3 HOURS 15 MINUTES SERVINGS: 6

AUTHOR: AMANDA CARLISLE

The perfect fall crockpot recipe! Check out this simple and flavorful Crockpot Pumpkin Chili Recipe to warm you up on a cool day!



INGREDIENTS

- 1 tablespoon olive oil
- 1 pound ground turkey
- 1 onion chopped
- 14.5 oz. diced tomatoes
canned
- 15 oz. pumpkin puree
canned
- 15 oz. chili beans canned
- 15 oz. black beans
canned or home cooked
- 3 tablespoons brown sugar
- 1 tablespoon [pumpkin pie spice](#)
- 1 ½ tablespoons chili powder

INSTRUCTIONS

1. Heat olive oil in a skillet over medium heat. Once oil is hot, add ground turkey and chopped onion. Continue to cook until ground turkey is crumbly and no longer pink, and then drain and discard any fat.
2. Transfer cooked turkey and onions to a slow cooker and stir in all remaining ingredients. Set crock pot to the low heat setting. Cover and cook for 3 hours.

Crockpot Pumpkin Chili <https://momswithcrockpots.com/crockpot-pumpkin-chili/>