

Left-overs anyone? Leftover turkey is one of my favorite meats to work with. This Turkey Chili is one of my “go-to” recipes for a white chili. Normally I use chicken but when there’s turkey this is a “gotta make”:

### **Easy Crock Pot Turkey Chili**

- 2 Cups of Shredded Turkey
- 2 Cups of Chicken Stock or Broth
- 2 Cups of Shredded Cheddar Cheese
- ½ Jar of Salsa
- 1 Large Jar or 4 Cans of Great Northern Beans
- A Pinch of Cumin
- Salt and Pepper

#### Instructions

1. Shred Turkey
2. Add all ingredients to your crock pot.
3. Stir and add lid.
4. Cook on High for 6 Hours or Low for 12 hours.
5. Serve with cheese, sour cream or crackers if you like.

