

"Instant Pot Turkey Chili"

ingredients:

- 1lb ground turkey
- 1 15oz can of light red kidney beans (drained)
- 1 14.5 oz can of diced tomatoes (love the Rotel with green chilies added)
- 1 8oz can tomato sauce
- 1 cup chicken broth
- 1 medium green bell pepper, diced
- 1 medium red bell pepper, diced
- 3 tsp chili powder
- 2 tsp Lawry's Seasoned Salt
- 1 tsp onion powder
- 1/2 tsp garlic powder
- 1/2 tsp ground cayenne pepper

directions:

- Set Instant Pot to saute and add the ground turkey. Brown for about 5 minutes. During browning, add diced red and green pepper.
- When meat is browned, add all remaining ingredients and stir well.
- Secure lid, make sure the vent is closed, and set to "chili" for 40 minutes. When done, let naturally release for 10 minutes then carefully release the valve to release the remaining steam.
- Serve with shredded cheese

Serves 4 from [Recipe Teacher](#)