**Pumpkin Chili**

**You will need:**

**1 lb ground turkey**

**1 can Rotel**

**2 cans white beans (15 oz)**

**1 15 oz can pumpkin puree**

**½ an onion (any kind you like but I recommend yellow or red)**

**1 tsp salt**

**1 tsp pepper**

**2 tsp garlic**

**2 tsp cumin**

**1 TBS olive oil**

**1 can chicken broth or one cup water**

**Directions:**

**In a heated pan on the stove top add the olive oil and the ground turkey. Cook until browned. Pour into crock pot (I use my 5 quart crockpot for this recipe.) Chop up the onions and sautee them in the pan for a few minutes until soft. Add to crock pot. Add all the other ingredients to the crock pot and stir. Let cook on low for 7-8 hours or on high for 3-4 hours. Enjoy with your favorite cornbread recipe!**