

## Mexican Slow Cooker Turkey Chili Mac



### Ingredients:

2 poblano peppers, seeded & diced  
2 cloves garlic, finely chopped  
1 package thin spaghetti  
1 large sweet potato, peeled & diced  
1 large yellow onion, finely chopped  
1 pound lean ground turkey  
2 tablespoons kosher salt  
2 tablespoons black pepper  
2 tablespoons cayenne powder  
2 tablespoons chili pepper  
2 tablespoons cumin  
2 tablespoons smoked paprika  
2 cups vegetable stock  
2 large cans crushed tomatoes  
1 box uncooked quinoa & brown rice  
1 can black beans, rinsed  
1 bottle dark Mexican beer  
1/4 cup cilantro, finely chopped  
Vegetable spray

### Directions:

- 1) Spray a large skillet with the vegetable spray and heat over medium-high heat. Add the garlic, onion, poblano peppers, and the turkey and cook for 3 to 5 minutes, breaking up the larger chunks of turkey with a spoon.
- 2) Add the salt, pepper, cayenne, chili powder, cumin, and paprika. Stir to combine. Cook an additional 3 to 5 minutes until the turkey is no longer pink. Add a little of the vegetable stock if the pan becomes dry.
- 3) Transfer the mixture to the bowl of a large slow cooker and add the vegetable stock, tomatoes, quinoa & brown rice mix, sweet potatoes, black beans, and the beer. Stir to combine.
- 4) Cover the slow cooker and set the temperature to high. Cook for 4 to 5 hours until the sweet potatoes are fork tender. Adjust any seasonings as needed.
- 5) Cook the pasta according to package directions and drain.
- 6) To serve, place a portion of the noodles in a bowl, followed by the chili and a pinch of the cilantro on top.