



InstaPot Turkey Chili

INGREDIENTS

- 1 lb ground turkey
- 3 cups chicken or turkey stock
- 1 medium onion, diced
- 2 large garlic cloves, minced
- 1 red bell pepper, diced
- 1 cup frozen corn
- 2 14 oz can any beans (kidney or pinto)
- 2 tbsp chili powder
- 1 tsp cumin
- ¾ tsp salt
- 28 oz can diced tomatoes, low sodium
- 6 oz can tomato paste, low sodium
- Green onion, radish, cilantro, cheese, and plain yogurt (*for toppings*)

WINE PAIRINGS

- [Domaine Carneros 2017 The Famous Gate Pinot Noir](#)
- [Domaine Carneros 2017 Lawler Ranch Vineyard Pinot Noir](#)

For more recipes and pairing ideas, visit domainecarneros.com

METHOD

1. Using a 6qt Instant Pot on the sauté function, preheat until the display says "hot".
2. Swirl a bit of oil to coat and add turkey. Cook for 4 minutes, using a wooden spatula to stir and break up the turkey into small pieces.
3. Add stock, onion, garlic, pepper, corn, beans, chili powder, cumin, salt, diced tomatoes and tomato paste. Do not stir.
4. Close the lid, set pressure vent to Sealing and press cancel to turn off Sauté function. Use the Pressure Cooking function set to high for 20 minutes. Display will say ON and Instant Pot will take about 20 minutes to come to pressure. Once it comes to pressure the Instant Pot will begin the countdown from 20 minutes.
5. After 20 minutes, display will say OFF. Use the Natural Release method to reduce the pressure which will take about 20 to 30 minutes. This will allow the chili to thicken and become more flavorful.
6. During this time, cut green onions and radishes into thin slices, grate cheese and set out plain yogurt After the Natural Release is done, open pot and it's ready to serve.
7. Garnishes and enjoy!