Pumpkin Turkey Chili

Ingredients:
- 2 tablespoons olive oil
- 1 medium onion, chopped
- 1 green bell pepper, cored, seeded, chopped
- 2 jalapenos, seeded and finely chopped
- 1 pound ground turkey
- 1 (14.5 oz) can diced tomatoes, with the liquid
- 1 (15 oz) can pumpkin purée
- 1 (15 oz) can kidney beans, rinsed and drained
- 1½ cup water
- 1 tablespoon chili powder
- 2 teaspoons ground cumin
- ½ teaspoon salt
- Ground black pepper, to taste

Directions:
1. In a small saucepan, cook the ground turkey halfway through, just enough so you can break it into smaller pieces.
2. Then add the turkey and all the other ingredients into the insert of your crockpot. Stir or whisk everything together until the pumpkin puree has been dissolved or broken up.
3. Cook on high for 3-4 hours or low for 5-6 hours.
4. Serve warm and top with whatever toppings you like (cheese, sour cream, green onions, etc.)
5. Store in an airtight container in the refrigerator for up to 5 days.

Notes: