

RECIPE

(NOT Your) Papa's Chili



Ready in

Serves **8 people**

Calories:

Tips

Ingredients

- Ground beef, 2 pounds
- Green bell pepper, 1 seeded and diced
- Onion, 1 diced
- Garlic cloves, 4 minced
- Tomatoes, crushed 14 ½ oz
- Tomatoes, diced with juice 14 ½ oz
- Tomato sauce, 8 oz
- Tomato paste, 1 Tablespoon
- Corn, whole kernel canned
- Kidney beans, canned; drained and rinsed 19 oz
- Pinto beans, canned; drained and rinsed 19 oz
- Broth, beef; 2 ½ cups
- Chili powder, 2 ½ Tablespoons
- Cumin, 1 teaspoon
- Oregano, 1 teaspoon
- Brown sugar, 1 Tablespoon
- Cheese, shredded mix
- Avocado, cubed
- Sour cream

Preparation

1. Brown ground beef in a large skillet over medium-high heat until thoroughly cooked.
2. Add onion and saute until tender (4-5 minutes). Add minced garlic and seasonings: cumin, chili powder, oregano, salt and pepper. Cook until combined, stirring constantly. Transfer to slow cooker.
3. Add remaining ingredients to the slow cooker: beans (drained and rinsed), diced tomatoes with their juice, crushed tomatoes with their juice, tomato sauce, tomato paste, brown sugar, and corn.
4. Stir to combine and cook on high for 3-4 hours or on low for 6-8 hours.
5. Garnish with cheese, sour cream, avocado, and crackers, as desired.