

Emily39s Chipotle Chili

Jacob · 29/09/2024

**Prep Time**

8 hrs 35 mins

Difficult

Medium

Servings

8

Description

Chipotle pepper give this slow cooker chili a subtle smoky flavor Add more minced chipotle pepper to taste
Serve with sour cream sharp Cheddar cheese and chopped fresh cilantro

Ingredients

- - 1 pound bulk hot Italian sausage - 2 pounds ground beef - 5 tablespoons chili powder - 1 tablespoon ground cumin - 1 teaspoon ground coriander - 2 cloves garlic
- minced - 1 large onion
- diced - 1 (28 ounce) can diced tomatoes - 1 (15 ounce) can tomato sauce - 1 (14 ounce) can kidney beans (Optional) - 2 teaspoons minced chipotle peppers in adobo sauce - 1 teaspoon salt - ground black pepper - 1 (6 ounce) can tomato paste

Instructions

1. Cook sausage and ground beef in a large pot over medium-high heat until lightly browned and crumbly; drain. Add chili powder
2. cumin
3. and coriander; cook and stir for 1 minute until fragrant. Stir in garlic and onion; cook and stir until onion has softened and turned translucent
4. about 4 minutes. Stir in diced tomatoes
5. tomato sauce
6. kidney beans
7. chipotle peppers
8. salt
9. and pepper. Bring to a simmer
10. then transfer chili into a slow cooker. Cover
11. and cook on Low for 8 to 10 hours. Stir in tomato paste an hour before chili is done.