Spicy SlowCooked Chili

Jacob · 30/09/2024



Prep Time

4 hrs 30 mins

Dificult

Medium

Servings

10

Description

This satisfying spicy chili recipe is made in the slow cooker Start it before you head off to work and return to a homemade meal ready to eat I like to put two scoops of sour cream in with my bowl

Ingredients

— - 2 pounds ground beef - 2 (16 ounce) cans kidney beans

— rinsed and drained - 2 (14.5 ounce) cans diced tomatoes

— drained - 1 (8 ounce) can tomato sauce - 2 onions

— chopped - 1 green bell pepper

— chopped - 2 cloves garlic

— minced - 3 tablespoons chili powder - 1 tablespoon cayenne pepper - 2 teaspoons salt - 1 teaspoon ground black pepper - ½ cup shredded Cheddar cheese

Instructions

1. Heat a large skillet over medium-high heat. Cook and stir ground beef in the hot skillet until browned and crumbly
2. 5 to 7 minutes. Drain and discard grease. Combine ground beef
3. kidney beans
4. diced tomatoes
5. tomato sauce
6. onions
7. bell pepper
8. garlic
9. chili powder
10. cayenne pepper
11. salt
12. and black pepper in a slow cooker. Cover and cook on Low for 10 hours or High for 4 hours. Garnish each serving with Cheddar cheese. Mellen12364 Recipe Tip If you want to kick it up a notch with the fire factor
13. add more cayenne pepper about 2 hours into cooking
14. then again after 3 hours of cooking.