NoTomato Chili

Jacob · 30/09/2024



Prep Time

1 hr 5 mins

Dificult

Medium

Servings

6

Description

This chili without tomatoes has a great kick to it For those of you who dont like chunky tomatoes this ones for you and its great if you like tomatoes too

Ingredients

— - 2 ½ pounds lean ground beef - salt to taste - 1 medium onion

— chopped - 1 green bell pepper

— seeded and chopped (Optional) - 3 cloves garlic

— pressed - ¼ cup Worcestershire sauce - 5 tablespoons chili powder - 2 teaspoons ground cumin - 2 teaspoons dried oregano - 2 (12 ounce) bottles chili sauce - 1 (15 ounce) can kidney beans

— rinsed and drained - 1 (15 ounce) can cannellini beans

— rinsed and drained - 1 (14 ounce) can beef broth - 2 cups shredded Cheddar cheese - ¼ cup chopped jalapeno pepper (Optional)

Instructions

1. Crumble ground beef into a soup pot over medium-high heat. Cook and stir until browned. Drain off grease and season with salt to taste. Add onion
2. bell pepper
3. and garlic; cook and stir for about 3 minutes. Reduce heat to medium and season with Worcestershire sauce
4. chili powder
5. cumin
6. and oregano. Cook and stir for another 5 minutes. Reduce heat to low and stir in chili sauce
7. kidney beans
8. cannellini beans
9. and beef broth. Cover and simmer for about 35 minutes. Ladle into bowls to serve and top with shredded cheese and jalapeño.