NoBeansAboutIt Chili

Jacob · 30/09/2024



Prep Time

1 hr 30 mins

Dificult

Medium

Servings

6

Description

This chili recipe has no beans and is packed with flavor My husband wont eat beans but loves chili so I had to create this variation on an old favorite I used lots of canned tomatoes and onion in this dish which is great served over rice with shredded cheese and sour cream

Ingredients

— - 1 pound ground beef - 1 large onion

— chopped - 2 cloves garlic

— minced - 2 tablespoons chili powder - 1 teaspoon dried oregano - 1 teaspoon ground cumin - 1 teaspoon hot pepper sauce - 1 (28 ounce) can crushed tomatoes - ¼ cup red wine vinegar

Instructions

1. Heat a large stockpot or Dutch oven over medium-high heat. Crumble beef into the hot stockpot. Add onion and garlic; cook and stir until beef is evenly browned. Drain off excess grease. Stir in chili powder
2. oregano
3. cumin
4. and hot sauce. Pour in tomatoes and vinegar; bring to a boil. Reduce heat to low and simmer for at least 1 hour
5. stirring occasionally to prevent the bottom from burning. Recipe Tip You may substitute ground turkey for ground beef.