Simple Chili

Jacob · 30/09/2024



Prep Time

55 mins

Dificult

Medium

Servings

8

Description

This easy chili recipe is delicious on a cold wintry day Add fresh cornbread and salad for a great meal

Ingredients

— - 2 tablespoons vegetable oil - 1 pound lean ground beef - 1 cup chopped onion - 2 cloves garlic

— chopped - 2 (15 ounce) cans kidney beans - 1 (28 ounce) can crushed tomatoes - 2 tablespoons chili powder - 1 tablespoon distilled white vinegar - salt and ground black pepper to taste

Instructions

1. Heat oil in a 2-quart saucepan over medium-high heat. Add ground beef; cook and stir until browned and crumbly
2. 7 to 10 minutes. Add onion and garlic; cook until onion is translucent
3. about 5 minutes. Drain any excess fat. Stir in beans
4. crushed tomatoes
5. chili powder
6. vinegar
7. salt
8. and pepper; bring to a boil. Reduce the heat
9. cover
10. and simmer for 30 minutes.