Spicy SlowCooked Beanless Chili

Jacob · 30/09/2024



Prep Time

6 hrs 50 mins

Dificult

Medium

Servings

8

Description

This recipe for nobean chili made in the slow cooker is not for the faint of heart If you like spicy food you will enjoy this chili Serve with shredded Cheddar cheese and bread

Ingredients

— - 2 pounds ground beef - 2 (8 ounce) cans tomato sauce - 1 (14.5 ounce) can diced tomatoes - 1 medium onion

— chopped - 2 medium jalapeno peppers

— chopped - 3 tablespoons chili powder - 1 tablespoon cayenne pepper - 2 teaspoons salt - 2 teaspoons minced garlic - 1 teaspoon ground black pepper

Instructions

1. Cook ground beef in a large skillet over medium-high heat until browned and crumbly
2. 5 to 7 minutes; drain and discard grease. Transfer beef to a slow cooker. Add tomato sauce
3. diced tomatoes
4. onion
5. jalapeño peppers
6. chili powder
7. cayenne pepper
8. salt
9. garlic
10. and black pepper; stir to combine. Cook on Low for 10 hours or High for 6 1/2 hours. Recipe Tip If you don't like jalapeños
11. you can substitute a green bell pepper. If you want it spicer
12. use habanero peppers.