# Slow Cooker Cactus Chili

Jacob · 30/09/2024



**Prep Time**

4 hrs 15 mins

**Dificult**

Medium

**Servings**

10

**Description**

This slow cooker cactus chili is a savory Southwestern chili

**Ingredients**

— - 2 pounds ground beef - 1 large onion

— chopped - 2 (28 ounce) cans diced tomatoes - 2 (15.25 ounce) cans black beans

— drained - 2 (15.25 ounce) cans yellow corn

— drained - 1 (30 ounce) jar diced nopales (cactus) - 1 (8 ounce) can tomato paste - 3 tablespoons chili powder - 2 tablespoons white sugar - 1 chipotle pepper

— chopped - 2 teaspoons garlic powder - 1 teaspoon ground cumin - 1 teaspoon salt - 1 teaspoon ground black pepper

**Instructions**

1. Combine ground beef and onion in a large skillet over medium heat; cook and stir until beef browned
2. about 5 minutes. Transfer to a slow cooker. Stir in diced tomatoes
3. black beans
4. corn
5. nopales
6. tomato paste
7. chili powder
8. sugar
9. chipotle pepper
10. garlic powder
11. cumin
12. salt
13. and pepper. Cover slow cooker. Cook on Low until flavors combine
14. about 4 hours.