Taco Chili from Publix

Jacob · 30/09/2024



Prep Time

6 hrs 30 mins

Dificult

Medium

Servings

6

Description

Take a new look at a Southwestern favorite Heres a lowmaintenance recipe thats perfect for creating a lot of flavor in two easy steps And this savory dish only gets better as a leftover

Ingredients

- - 1 ½ pounds ground beef - 2 (10 ounce) cans diced tomatoes and green chiles
- undrained - 1 (15 ounce) can chili beans in sauce
- undrained - 1 (15 ounce) can kidney beans
- undrained - 1 (15.25 ounce) can southwest-style corn with peppers
- drained - 1 (15.5 ounce) can hominy
- drained - 1 (10 ounce) can mild enchilada sauce - 1 (1 ounce) packet taco seasoning mix

Instructions

1. Preheat large
2. nonstick sauté pan on medium-high heat for 2 to 3 minutes. Place beef in pan (wash hands); brown for 5 to 7 minutes
3. stirring to crumble meat
4. or until no pink remains. Stir in taco seasoning; remove meat from pan. Combine remaining ingredients in slow cooker; stir in meat. Cover and cook on High for 3 to 4 hours or on Low for 6 to 8 hours. Serve. Recipe Tip Short on time? You can simply assemble the chili in a large stockpot and then simmer for 18 to 20 minutes on your stovetop.