



Hearty Ground Beef Chili

Savannah · 28/09/2024



Prep Time

1 hr 35 mins

Difficult

Medium

Servings

8

Description

After searching through several recipes I decided to put this recipe together by using my favorite ingredients. The resulting ground beef chili is flavorful and hearty. It's excellent when served with homemade cornbread.

Ingredients

- 1 tablespoon olive oil - 1 ½ pounds ground beef - 1 small onion
- chopped - 1 stalk celery
- chopped - ½ green bell pepper
- chopped - 1 (28 ounce) can diced tomatoes - 1 (15.5 ounce) can light red beans
- drained - 1 (15.5 ounce) can dark red beans
- drained - 1 (15.5 ounce) can black beans
- drained - 1 (14.5 ounce) can diced tomatoes with green chile peppers - 3 tablespoons chili powder
- or to taste - 2 teaspoons white vinegar - sea salt and ground black pepper to taste - shredded Cheddar cheese
- or to taste

Instructions

1. Heat olive oil in a large pot over medium heat. Cook and stir ground beef in the hot pot until browned and crumbly
2. about 10 minutes. Add onion
3. celery
4. and green bell pepper. Cook until onion is translucent
5. about 5 minutes. Stir diced tomatoes
6. light red beans
7. dark red beans
8. black beans
9. diced tomatoes with chile peppers
10. and chili powder into the meat mixture. Bring to a boil. Reduce heat to low and let simmer until chili has started to thicken
11. about 1 hour. Season with vinegar
12. salt
13. and pepper. Garnish with Cheddar cheese.