



Recipe: Easy Crock-Pot Chili

From: Meagan Snyder

Prep Time: 15 minutes

Cook Time: 3-8 Hours

Makes: 10 Bowls

#### Ingredients:

- 1-1 ½ Pound [Ground Beef](#) - I usually use 1 1/2 pounds
- 1-2 [Onion](#) Chopped
- 3-4 [Bell Peppers](#) Chopped
- 1-2 Tablespoons [Chili Powder](#) Season to Your Taste
- 2 Teaspoons [Worcestershire Sauce](#) Season to Your Taste
- 1 29oz Can [Tomato Sauce](#)
- 1 6oz Can [Tomato Paste](#)
- 1-2 14 1/2oz Can [Crushed or Stewed Tomatoes](#) I usually buy the fire roasted or a flavored can of tomatoes
- 3-4 Cans [Kidney Beans](#)
- 2 Cups [Cheese](#) You can use cheese or any of your favorite fixings

#### Directions:

1. Brown the meat in a skillet or pot. Add the chopped veggies about halfway through the browning. Drain if needed. Pour into crock pot.
2. Open all the cans, drain the kidney beans, and pour all canned ingredients into the crock pot.
3. Season with pepper, salt (if you want), Worcestershire sauce and chili powder.
4. Stir up the ingredients and put the lid on. Cook on low for 7-8 Hours or on High for 3-4 Hours. Put it in a bowl to eat, top with cheese and any fixings you like. Eat and enjoy!

Pairs great with: Cheese, Sour Cream, Crackers or any fixings you prefer!

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