

CHILI TIME



Craft your best bowl.

SPICY WEEKDAY CHILI

INGREDIENTS

- 1 LB** HAMBURGER (OR ITALIAN SAUSAGE)
- 1 CAN** RO*TEL® ORIGINAL DICED TOMATOES & GREEN CHILIES
- 1 CAN** HUNT'S® DICED TOMATOES
- 15 OZ** CAN OF DARK RED KIDNEY BEANS (RINSED AND DRAINED)
DARK RED KIDNEY BEANS, UNDRAINED
- 1 CAN** CHICKEN BROTH
- 2 TBSP** MINCED GARLIC
- 2 TBSP** CHILI POWDER (I USUALLY ADD A LITTLE MORE FOR GOOD MEASURE)
- 1 TSP** DRIED OREGANO
- 1 TSP** GROUND CUMIN
- 1 TSP** MUSTARD POWDER

DIRECTIONS

- 1.** BROWN GROUND HAMBURGER AND COOK UNTIL NO LONGER PINK. TRANSFER INTO A DUTCH OVEN OR A SLOW COOKER (I LIKE TO USE THE SLOW COOKER AND LET IT COOK FOR A WHILE).
- 2.** ADD RO*TEL®, HUNT'S TOMATOES®, KIDNEY BEANS, PINTO BEANS, BROTH, GARLIC, CHILI POWDER, OREGANO, CUMIN, AND MUSTARD POWDER.
- 3.** BRING TO A BOIL OVER HIGH HEAT, THEN REDUCE THE HEAT TO LOW. COVER AND SIMMER FOR 20 MINUTES.

