

Easy Pleas'n Chili

Makes 4-6 servings • 15 Minute Prep

Crock-Pot
The Original and #1 Brand Slow Cooker

Ingredients:

- 1 1/2 lb (750 g) lean ground beef, pork, chicken or turkey
- 5 cloves garlic minced or 1 tbsp (15 mL) bottled chopped garlic
- 2 cooking onions finely chopped
- 2 stalks celery thinly sliced
- 2 cans (19 oz/540 mL) red kidney beans, drained and rinsed
- 1 can (28 oz/796 mL) tomatoes, coarsely chopped, with juice
- 1 can (5.5 oz/156 mL) tomato paste
- 2 cups (500 mL) frozen corn kernels
- 1/2 cup (125 mL) salsa
- 2 tbsp (25 mL) chili powder
- 1 tsp (5 mL) each ground cumin and dried oregano
- 1/2 tsp (2 mL) each salt, pepper and hot sauce
- 1 each, red and green sweet pepper, finely chopped

Directions:

1. In large non-stick skillet, cook ground meat, garlic and onion over medium-high heat, breaking up meat with spoon, for 9-10 minutes or until fully cooked. With slotted spoon transfer to Crock Pot® slow cooker stoneware.
2. Add the meat mixture and remaining ingredients, except sweet peppers, to the slow cooker and stir to combine. Cover and cook on Low for 6 to 8 hours or on High for 3 to 4 hours or until bubbly and hot.
3. Stir in peppers; cover and cook on High for an additional 15 minutes.
4. Adjust seasoning and serve

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