

Classic Slow Cooker Chili



Ingredients:

- 2 lb lean ground beef (90/10 or 93/7)
- 1 large onion, diced
- 3 garlic cloves, minced
- 2 tsp cumin powder
- 2 tbsp chili powder
- 1 tsp garlic powder
- 1 tsp dried oregano
- 1 1/2 tsp salt (or to taste)
- 1/2 tsp black pepper
- 1 (15 oz) can black beans, drained and rinsed
- 2 (15 oz) cans kidney beans, drained and rinsed
- 1 (30 oz) can diced tomatoes, with their juice
- 1 (10 oz) can diced tomatoes and green chilis, with their juice
- 1 (30 oz) can tomato sauce

Servings: 6-8

Instructions:

Warm a large skillet over medium-high heat and cook the ground beef for 4-5 minutes, crumbling it with a spatula as it begins to release its fat.

Add the diced onion and continue cooking for another 4-5 minutes until tender. Toss in the minced garlic, cumin, chili powder, garlic powder, oregano, salt, and black pepper, stirring for 30 seconds until aromatic.

Transfer the beef mixture into a 6-quart slow cooker.

Pour in the black beans, kidney beans, diced tomatoes, diced tomatoes with green chilis, and tomato sauce. Stir everything together until well blended.

Cover and cook on high for 3-4 hours or on low for 6-8 hours.

Taste and adjust seasonings as needed, then serve warm.