

Slow Cooker Chili



Slow Cooker Chili is one of our all time most popular recipes, come fall and winter thousands of people make it every day! The Chili is incredibly flavorful, it's packed with protein and perfectly hearty, plus it's a dinner everyone can agree on.

Your Key Ingredient:

[NESCO Slow Cooker](#)

Grocery Ingredients:

- 1 lb. lean ground beef (at least 80%)
- 1 large onion (chopped)
- 2 cloves garlic (chopped)
- 1 can (28 oz.) diced tomatoes
- 1 can (16 oz.) chili beans in sauce (undrained)
- 1 can (15oz.) tomato sauce

- 2 tbs. chili powder
- 1 1/2 tsp. ground cumin
- 1/2 tsp. salt
- 1/2 tsp. pepper

Directions:

1. In our [12 inch NESCO Electric Skillet](#), cook beef and onion at 325 degrees for 8-10 minutes or until beef is brown; drain.
2. In your slow cooker, mix beef mixture and remaining ingredients.
3. Cover and cook on high for 4 hours.
4. Serve the soup hot with bread or crackers for dipping!