



# CHILI

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## INGREDIENTS

- 1 lb mixed beef and sausage, browned and drained (Optional: 1lb ground turkey meat instead of beef and/or sausage)
- 1 medium onion, diced
- 1 green bell pepper, diced
- 2 cups chopped celery
- 2 (28 oz) cans diced tomatoes
- 1 (28 oz) cans whole peeled tomatoes
- ground cumin
- chili powder
- 1 (14 ½ oz) can pinto beans, drained and rinsed
- 1 (14 ½ oz) can black beans, drained and rinsed
- 1 (14 ½ oz) can kidney beans, drained and rinsed
- 1 pkg chili seasoning mix

## DIRECTIONS

- Spray large pot with non-stick cooking spray
- Add onion, green pepper, and celery
- Sauté for about three minutes on medium heat until onions are slightly translucent
- Add diced and whole tomatoes, cumin, and chili powder to taste
- Continue cooking for about eight minutes
- Add beans, meat, and chili seasoning
- Bring to light boil
- Reduce heat to medium low and simmer for four hours
- Serve with shredded cheddar cheese, sour cream, and yellow onions for garnish

**NOTE: We know this isn't Recipes for 2 people, this is our way of saying "recipes for lovers" series.**

