



**Palatable**

# Crockpot Chili

Prep: 10m · Cook: 4h · Total: 4h 10m



## Ingredients

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- 2+ lbs Ground Beef
- 1 Medium size chopped Onion (Yellow or White)
- 1 Green/Yellow/Red Bell Pepper
- 3 Cans of Diced Tomatoes (Get the ones that are already seasoned for an extra kick)
- 2 Cans of Kidney Beans (Optional)
- 2 Cans of Tomato Sauce
- 1 Tbsp Minced Garlic
- ½ Tsp Dried Basil
- ¼ Tsp Salt
- ¼ Tsp Pepper

## Instructions

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1. Brown ground beef (drain)
2. Add all ingredients to the crock-pot and mix.
3. Set crock-pot 2 hours on high.
4. Stir every hour
5. Set crock-pot on Low for 2+ hours (The longer the better, 4 hours is ideal).
6. Stir every hour
7. Makes 8 Servings

## Notes

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To thicken, add a tablespoon of flour or cornstarch