



## **BEEF & BEAN CHILI**

### **WHAT'S INCLUDED:**

- 1 can no bean chili
- 1 can red kidney beans
- 1 can pinto beans
- 1 can tomato sauce
- 1 can diced tomatoes
- 1 packet chili seasoning

### **INSTRUCTIONS:**

- In a large pot or Dutch oven, dump in the no-bean chili, beans, tomato sauce, diced tomatoes, and chili seasoning packet.
- Bring to a gentle boil over medium-high heat. Once bubbling, reduce the heat to low and let it simmer uncovered for 20–30 minutes, stirring occasionally. This helps the flavors meld together and thickens the chili slightly.

### **TIPS/OPTIONS:**

- For a thicker chili, let it simmer longer, can even be prepared in a slow cooker.
- Stretch it with rice, cornchips, or cornbread!
- Leftovers taste even better the next day. Refrigerate up to 4 days or freeze leftovers for 3 months.
- Add your favorite toppings like onions, cheese or sour cream!



## **BEEF & BEAN CHILI**

### **WHAT'S INCLUDED:**

- 1 can no bean chili
- 1 can red kidney beans
- 1 can pinto beans
- 1 can tomato sauce
- 1 can diced tomatoes
- 1 packet chili seasoning

### **INSTRUCTIONS:**

- In a large pot or Dutch oven, dump in the no-bean chili, beans, tomato sauce, diced tomatoes, and chili seasoning packet.
- Bring to a gentle boil over medium-high heat. Once bubbling, reduce the heat to low and let it simmer uncovered for 20–30 minutes, stirring occasionally. This helps the flavors meld together and thickens the chili slightly.

### **TIPS/OPTIONS:**

- For a thicker chili, let it simmer longer, can even be prepared in a slow cooker.
- Stretch it with rice, cornchips, or cornbread!
- Leftovers taste even better the next day. Refrigerate up to 4 days or freeze leftovers for 3 months.
- Add your favorite toppings like onions, cheese or sour cream!

