



# Classic Crockpot Chili

Makes: 6 servings

Prep Time: 15 minutes Cook Time: 7 hours

Total Time: 7 hours & 15 minutes

## Ingredients

### Classic Chili Seasoning:

- 2 tbsp chili powder
- 2 tsp ground cumin
- 1 tsp onion powder
- 2 tsp kosher salt
- 1/2 tsp cayenne pepper
- 1/2 tsp garlic powder
- 1/2 tsp ground pepper
- 1 tsp red pepper flakes (optional)

### Chili:

- 2 pounds ground beef
- 2 green peppers, diced
- 1 large onion, diced
- 2 jalapeños, diced with seeds and white insides removed (for less spicy, use less jalapeños)
- 1 (15-ounce) can dark red kidney beans
- 1 (15-ounce) can chili-ready black beans (or regular black beans)
- 1 (15-ounce) can diced tomatoes
- 1 (46-ounce) can 100% tomato juice

### Toppings:

- Grated cheese, sliced avocado, sour cream, sliced green onions, tortilla strips, lime wedges

## Instructions

Combine all of the ingredients for the Classic Chili Seasonings in a small bowl.

Over medium heat, cook the ground beef in a skillet, crumbling the beef while cooking. Cook for 8 to 10 minutes until there is little pink left. Drain any liquid from the skillet and transfer cooked ground beef to crockpot. Add the diced peppers and onions to the crockpot.

Without draining the beans or tomatoes, add them to the crockpot.

Add the seasonings and the tomato juice to the crockpot. Carefully mix everything together. Cook on low for 6 to 8 hours. Season to taste with additional salt if necessary.

Add any toppings that you like to each bowl of chili.