

# EASY CHILI AND CORN BREAD

PREP: 5 MINS. | COOK: 45 MINS. |  
EQUIPMENT: STOCK POT OR DUTCH OVEN

## INGREDIENTS

- 1 LB GROUND BEEF
- 1 CAN ROTEL
- 1 CAN BLACK BEANS
- 1 CAN RANCH STYLE BEANS
- 1 SMALL ONION CHOPPED

## OPTIONAL

- 1 TBSP CHILI POWDER
- 2 TSP. GARLIC POWDER
- SALT & PEPPER TO TASTE

## DIRECTIONS

Brown ground beef and chopped onions in stock pot or dutch oven. Drain grease if needed. Add rotel and both types of beans along with seasoning and simmer for at least 45 minutes. The longer it simmers, the better the flavor.

SIDE OPTIONS: GARDEN SALAD • CORN BREAD

## TIPS

- This recipe can easily be doubled or even tripled. Store leftovers in single servings using "Souper Cubes" for easy lunches or even another dinner on a "In a Pickle" night.

## SHOPPING LIST

- 1 LB GROUND BEEF
- CAN OF ROTEL
- CAN OF BLACK BEANS
- CAN OF RANCH STYLE BEANS

## PANTRY CHECK

- CHILI POWDER
- GARLIC POWDER
- ONION
- SALT & PEPPER