
Pantry Chili

SERVES: 4 to 6

PREP TIME: 10 minutes

COOK TIME: 30 minutes

INGREDIENTS

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| <input type="checkbox"/> 1 pound ground beef or turkey, cooked and drained | <input type="checkbox"/> 1 (15 ounce) can kidney beans or black beans, drained and rinsed |
| <input type="checkbox"/> 1 (15 ounce) can tomato sauce or diced tomatoes OR 2 (10 oz) cans of Rotel tomatoes | <input type="checkbox"/> 2 to 3 Tbsp. taco seasoning |
| <input type="checkbox"/> 1 (14.5 ounce) can of beef broth | <input type="checkbox"/> |
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DIRECTIONS

1. In a medium saucepan, combine all the ingredients.
 2. Bring to a boil. Then reduce to a simmer. (Medium-low heat)
 3. Allow to simmer for 20 to 30 minutes.
 4. Enjoy with your favorite chili toppings.
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NOTES

This recipe is meant to clean out those random cans in the pantry. Each time you make the recipe, it could be a little different.

Taco seasoning: 1 Tbsp. Dehydrated onion, 6 tsp. Chili powder, 5 tsp. Paprika, 4 ½ tsp. Cumin, 3 tsp. Onion powder, 2 ½ tsp. garlic powder