

Easiest Crock Pot Chili-- EVER

If you can work a can opener, you can make this chili. You still need to brown the meat before you put it in the crock pot, but that's the only work that needs done. Open the cans, dump it in, let it fester. Done.

My brother in law taught me this recipe and I love that it is uncomplicated. I usually make this on football Sundays so that when we have people over to watch the game, everyone can have a hot meal whenever they get hungry. Plus, I love all the fun toppings that go on chili. It isn't football season yet, but it is the start of baseball season. So, for sports fans everywhere, here is your game day strategy. Enjoy!

(I SUGGEST USING A 6 QT. CROCK POT TO MAKE THIS. IF YOU HAVE A SMALLER ONE, THEN REMOVE ONE OF THE CANS OF BEANS. ALSO, ALL CANS ARE TYPICALLY ABOUT 14-15 OUNCES.)

2 cans diced tomatoes

1/2 medium onion, chopped

1 can dark red kidney beans

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1 can great northern beans

1 packet of chili seasoning (FYI– it's a combination of things like onion powder, chili powder, a bit of cumin, salt and pepper, etc. but it's just easier to buy the packet instead of measuring it all out separately)

1 lb. ground beef or turkey

Brown meat completely and then put in crock pot. Dump

everything else in. Give it a stir and then cook on high for 4 hours. Serve with shredded cheddar, chopped onion and sour cream. For added flavor, you can add 1 can of sweet corn kernels when you add in all the beans.