

Easy Chili Recipe

Preparation time: 15 minutes

Cooking time: 40 minutes

Total time: 55 minutes

Servings: 4

Ingredients

1 pack McCormick Chili seasoning mix

1 lb. ground beef

1 medium onion, chopped

1 can diced tomatoes

1 large green bell pepper, chopped

1 can pinto beans (Bush mild)

1 tbsp Garlic powder

1 tbsp beef bouillon (knorr)

1 tbsp cayenne pepper,

Chili powder (McCormick)

Preparation

Steps 1: Gather all the ingredients.



Step 2: Place a pan over medium heat and add ground beef to it.



Step 3: Add garlic powder, beef bouillon, cayenne pepper, and chili powder. Mix well.



Step 4: Cook the ground meat for 7 to 10 minutes or until it gets a brown color. Drain any excess grease and take the meat out of the pot in to a bowl, set it aside.



Step 5: Using a sharp knife, peel and chop the onion. Also, remove the core of green bell pepper, deseed it and dice it as well.



Step 6: Add the beef to a deep pot. Add chopped onions, tomatoes, diced bell peppers and pinto beans.



Step 7: Add McCormick Chili seasoning mix along with more beef season, garlic powder, cayenne pepper and chili powder according to your liking.



Step 8: Pour a cup of water and give it a stir. Place the pot over medium heat and bring it to a boil.



Step 9: Once the mixture starts to boil, reduce the heat and cover the pot. Let it simmer for 30 minutes or until the vegetables are tender.



Step 10: Once the chili is ready, serve it in a bowl and enjoy with garlic bread, pita bread or rice.

