

Wildfire Chili Beans

Prep Time: 10 mins | Cook Time: 45 mins | Total time: 55 mins

Ingredients-

- (1) lb. Lean Ground Beef (or beef substitute, i.e. Chicken, Turkey, ect.)
- (1) 15 oz can of Dark Red Kidney Beans, drained & rinsed
- (1) 15 oz can of Black Beans, drained & rinsed
- (1) 15 oz can of Pinto Beans, drained & rinsed
- (1) 14.5 oz can of Petite Diced Tomatoes
- (1) tbsp. of Tomato Paste
- (1) Jalapeno, seeded & diced
- (1) Red Bell Pepper, diced
- (1) lg. Yellow Onion, diced
- (1) 1/2 tsp. of Garlic Powder OR (4) Garlic Cloves, minced
- (1) 1/4 cup of Chili Seasoning
- (1) cup of Beef Broth
- (1) tbsp. of Olive Oil
- (2) tbsp. of Delightful Dips + More Wildfire Critter Seasoning

Directions-

- Heat Olive Oil in a large pot over medium heat. Add Diced Onion & cook for 2-3 minutes, or until onion begins to soften.
- Add Jalapeno & Red Bell Pepper. Cook until soft. Remove from pot & set aside.
- Add in the Ground Beef & cook thoroughly until brown. Drain (if necessary) & return to the pot.
- Stir in the Chili Seasoning, Garlic Powder, & Wildfire seasoning with the Ground Beef.
- Return the Onion, Jalapeno & Red Bell Pepper to the pot. Combine with the seasoned beef.
- Add all of the remaining ingredients (Beef Broth, Kidney Beans, Black Beans, Pinto Beans, Diced Tomatoes, & Tomato Paste) & stir.
- Allow to simmer for 25-30 minutes on medium heat. Let it stand for 5-10 minutes before serving.
- Optional: Top with shredded cheddar, green onion & sour cream