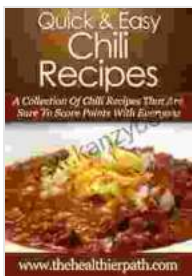


# Collection of Chili Recipes That Are Sure to Score Points with Everyone Quick

Chili is a hearty and flavorful dish that is perfect for any occasion. Whether you're tailgating at a football game or hosting a cozy dinner party, chili is sure to please everyone. And with so many different variations to choose from, there's a chili recipe out there for everyone.



## Chili Recipes: A Collection Of Chili Recipes That Are Sure To Score Points With Everyone. (Quick & Easy Recipes) by Mary Miller

★★★★☆ 4.4 out of 5

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In this collection, you'll find a variety of chili recipes that are sure to satisfy your cravings. From classic beef chili to vegetarian chili and everything in between, these recipes are all easy to follow and can be made in a variety of ways. So whether you're a seasoned chili cook or a novice in the kitchen, you're sure to find a recipe that you'll love.

## Classic Beef Chili

This classic beef chili is the perfect way to warm up on a cold day. Made with ground beef, tomatoes, beans, and spices, this chili is hearty and flavorful. And it's so easy to make, you can have it on the table in no time.

### **Ingredients:**

- 1 pound ground beef
- 1 onion, chopped
- 1 green bell pepper, chopped
- 1 can (15 ounces) tomato sauce
- 1 can (15 ounces) kidney beans, drained and rinsed
- 1 can (15 ounces) black beans, drained and rinsed
- 1 can (15 ounces) corn, drained
- 1 teaspoon chili powder
- 1 teaspoon ground cumin
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper

### **Instructions:**

1. In a large pot or Dutch oven over medium heat, brown the ground beef. Drain off any excess fat.
2. Add the onion and green bell pepper to the pot and cook until softened, about 5 minutes.

3. Stir in the tomato sauce, kidney beans, black beans, corn, chili powder, cumin, salt, and black pepper. Bring to a boil, then reduce heat and simmer for at least 30 minutes, or up to 2 hours.
4. Serve warm with your favorite toppings, such as shredded cheddar cheese, sour cream, and chopped onions.

## **Vegetarian Chili**

This vegetarian chili is a hearty and flavorful alternative to traditional beef chili. Made with a variety of beans, vegetables, and spices, this chili is packed with protein and fiber. And it's so delicious, even meat-eaters will love it.

### **Ingredients:**

- 1 tablespoon olive oil
- 1 onion, chopped
- 1 green bell pepper, chopped
- 1 red bell pepper, chopped
- 2 cans (15 ounces each) black beans, drained and rinsed
- 2 cans (15 ounces each) kidney beans, drained and rinsed
- 2 cans (15 ounces each) corn, drained
- 1 can (15 ounces) tomato sauce
- 1 can (15 ounces) diced tomatoes, undrained
- 1 teaspoon chili powder

- 1 teaspoon ground cumin
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper

### **Instructions:**

1. In a large pot or Dutch oven over medium heat, heat the olive oil. Add the onion and bell peppers and cook until softened, about 5 minutes.
2. Stir in the black beans, kidney beans, corn, tomato sauce, diced tomatoes, chili powder, cumin, salt, and black pepper. Bring to a boil, then reduce heat and simmer for at least 30 minutes, or up to 2 hours.
3. Serve warm with your favorite toppings, such as shredded cheddar cheese, sour cream, and chopped onions.

### **White Chicken Chili**

This white chicken chili is a creamy and flavorful twist on traditional chili. Made with chicken, white beans, and a variety of spices, this chili is perfect for a cold winter night. And it's so easy to make, you can have it on the table in no time.

### **Ingredients:**

- 1 tablespoon olive oil
- 1 onion, chopped
- 1 green bell pepper, chopped
- 1 red bell pepper, chopped

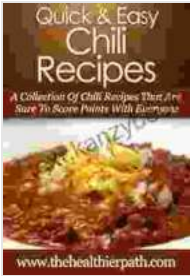
- 2 cans (15 ounces each) white beans, drained and rinsed
- 2 cans (15 ounces each) chicken broth
- 1 pound cooked chicken, shredded
- 1/2 cup sour cream
- 1/2 cup shredded cheddar cheese
- 1 teaspoon chili powder
- 1 teaspoon ground cumin
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper

### **Instructions:**

1. In a large pot or Dutch oven over medium heat, heat the olive oil. Add the onion and bell peppers and cook until softened, about 5 minutes.
2. Stir in the white beans, chicken broth, shredded chicken, sour cream, shredded cheddar cheese, chili powder, cumin, salt, and black pepper. Bring to a boil, then reduce heat and simmer for at least 30 minutes, or up to 2 hours.
3. Serve warm with your favorite toppings, such as shredded cheddar cheese, sour cream, and chopped onions.

### **Turkey Chili**

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