

Award Winning Chili Recipe that is Not Too Spicy

Ingredients:

1 pound of ground beef	2 cans of diced tomatoes
1 small-medium onion, chopped	2 cans of black beans
1 tsp pepper	1 can of kidney beans
1 packet of Taco seasoning	1 ½ Cups of Cheddar Cheese
1 packet of Ranch seasoning	2 Cups of water
1 Cup of Minute 5 Minute Rice (for less heart burn)	

Directions:

1. Spray a big soup pot with Pam or rub it down with butter on the bottom for easy clean up.

Brown your beef with your chopped up onions and teaspoon of pepper in a big soup pot. Once the beef is brown and the onion is translucent and soft, drain it.

2. Return the meat mixture to your bit soup pot. Add (without draining) all your cans of tomatoes and beans.

If you want your chili to be spicier, you can replace one can of tomatoes with a can of tomatoes with diced chilis.

3. Put in your packets of taco seasoning and ranch powder and the cups of water.
4. Stir it all in together and bring it to a boil.
5. Once it starts boiling, add your dry instant rice, turn it down to low, and let it simmer with the lid on for ten minutes. Make sure all the rice is wet. If it looks like the rice is dry, add a little more water to the pot.
6. After the ten-minute simmer, remove the lid and stir in the cheese. Let the cheese dissolve into your chili until it is invisible.
7. Your chili is ready to serve! This goes great with tortilla chips.