

Best Beef Chili

Ingredients:

- 1 lb. browned and crumbled ground beef
- 1 chopped onion
- 1 diced jalapeno
- 2 stalks celery finely chopped
- 1 28 oz can crushed tomatoes
- 1 15 oz can diced tomatoes, fire roasted
- 1 small can tomato sauce
- 1 cup beef broth
- 2 15 oz cans light red kidney beans, drained and rinsed
- 2 cloves garlic, minced
- 2.5 Tbsp chili powder
- 2 Tbsp cumin powder
- 1 tsp oregano

To prep: Combine all ingredients in gallon freezer bag. Squeeze out as much air as possible. Freeze.

To cook:

- In a slow cooker, from frozen cook on high for 6 hours. From thawed on high for 3 hours.
- In a pressure cooker, from frozen cook on high for 30 minutes. From thawed, cook on high for 20 minutes.

To serve: Serve topped with your favorite toppings such as avocado, cheese, chopped onion, sour cream, tortilla chips or crackers.