

Hearty Chili with Beans

Recipe by Terra Kelly

Prep: 20-30 minutes

Cook: 1 hour

Makes: 6-10 bowls

Author Note: This recipe does not have exact amounts. Chili is essentially a little of everything and anything your palette desires. Have fun and enjoy!

Ingredients

1 lb ground sausage, browned
1 lb ground beef, browned
1 large onion, chopped
2 large celery stalks, chopped
2 medium carrots, peeled and chopped
1 (15 oz) can mushroom (or you can use fresh)
1 (15 oz) can fire roasted diced tomatoes
1 (15 oz) can kidney beans, drained
1 (15 oz) can navy beans, drained
32 oz can (or box) creamy tomato soup
½- 1 Tbsp Cumin (not exact, add as much as you want)
½- 1 Tbsp Garlic Powder (not exact, add as much as you want)
½- 1 Tbsp Smoked Paprika (not exact, add as much as you want)
½- 1 Tbsp Chili Powder (not exact, add as much as you want)
Salt and Pepper to taste
Optional:
Top with shredded cheese and sour cream

Directions

In a tall stock pot, brown sausage and beef. Add prepped onion, celery, carrots, mushrooms, fire roasted tomatoes, kidney beans, navy beans, tomato soup, cumin, garlic powder, smoked paprika, chili powder, salt, and pepper.

Let the ingredients come to a bowl and then let chili simmer for at least 30 minutes or up to an one hour.

Optional: Top with cheese, sour cream, and favorite hot sauce.

Enjoy a bowl or two!

Note: Just like I stated up in the recipe headline, there is no exact on amounts. You could add more or less of the spices. Have fun with the recipe!