

Bubbie's Space

Simple Recipes ♥ Bold Flavors ♥ Made with Love

Bubbie's♡ CHILI CON CARNE



Hearty, flavorful, and made with love.
A classic, comforting chili the whole family will enjoy!

PREP TIME:	COOK TIME:	TOTAL TIME:	SERVINGS:
20 minutes	45–60 minutes	1 hr 5–20 min	6 – 8

♥ INGREDIENTS ♥

- 1 lb. ground beef
- 2 small (15–16 oz) cans red kidney beans, drained and rinsed
- 3 small (15–16 oz) cans chili beans, undrained
- 1 (28 oz) can whole tomatoes, gently crushed
- 1 (10.5 oz) can condensed tomato soup
- 1 (15 oz) can tomato sauce
- 1 green bell pepper, diced
- 1 medium onion, diced
- 1–2 packets chili seasoning (adjust to taste)

♥ DIRECTIONS ♥

1. In a large Dutch oven or soup pot, brown the ground beef with the diced onion and green pepper over medium heat until the beef is fully cooked.
2. Drain any excess grease.
3. Stir in the kidney beans, chili beans, whole tomatoes, tomato soup, and tomato sauce.
4. Add the chili seasoning and any optional herbs and spices.
5. Mix well and bring to a gentle boil.
6. Reduce the heat to low and simmer for 45–60 minutes, stirring occasionally. For even better flavor, simmer for up to 2 hours.

♥ OPTIONAL HERBAL ADDITIONS ♥

- 1 tsp dried oregano
- 1 tsp dried basil
- ½ tsp smoked paprika
- ½ tsp garlic powder
- ½ tsp onion powder
- ¼ tsp ground cumin (optional for extra warmth)

♥ SERVING IDEAS ♥

- Top with shredded cheddar cheese, sour cream, diced onions, green onions, or crushed crackers.
- Serve with cornbread, garlic bread, or over baked potatoes.
- This chili freezes beautifully for up to 3 months.

SIMPLE INGREDIENTS | BOLD FLAVORS | EASY RECIPES | MADE WITH LOVE

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