

SUPER SIMPLE CHILI

Pull this pot of chili together using mostly pantry ingredients. Simmer for 30 minutes (or less) and you've got dinner! Flavors meld for a next day chili that's even better.

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Featured Food: soup

Yield: 6-8 servings

Ingredients

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| 1 lb. ground beef chuck or ground turkey | 1 t. oregano |
| 1 medium onion, chopped | 1 t. ground cumin |
| 1 large clove garlic, minced | 1-2 cans kidney beans, drained and rinsed |
| 2 (16 oz.) cans or 1 quart crushed tomatoes | Garnishes (optional): |
| 2 T. chili powder | 1 c. shredded cheddar cheese |
| 3/4 t. salt | 2-3 green onions, chopped |
| 1/8 t. crushed red pepper | Oyster crackers |

Preparation

In Dutch oven or large pot, brown ground beef or turkey and chopped onion. Add garlic and cook another 30 seconds. Stir in tomatoes with their juice, chili powder, salt, crushed red pepper, oregano, and cumin. Bring just to a boil, then reduce heat to simmer. Simmer for 20 minutes. Add beans and simmer 10 minutes more. Serve hot in bowls topped with garnishes as desired.