

CHIPOTLE BLACK BEAN CHILI

20m PREP TIME 10m COOK TIME 6 SERVES

INGREDIENTS

1 ½ pounds Kroger Ground Beef, Pork or Turkey, (substitute Kroger Pork or Turkey sausage)
2 cans (14 oz.) Kroger Reduced-Sodium Beef or Chicken Broth
1 jar (16 oz.) Private Selection Chunky Salsa
1 can (15 oz.) Simple Truth Black Beans, rinsed and drained
1 can (15 oz.) Kroger Golden Hominy, rinsed and drained
2 cups Kroger Diced Hash Brown Potatoes with Onions and Peppers, frozen
1 can chipotle chili peppers in adobo sauce, finely chopped
2 tsp. Kroger chili powder
1 tsp. Kroger Dried Oregano, crushed
1 tsp. Ground Cumin
sour cream, avocado or shredded cheese, optional
tortilla chips or corn bread, optional

PREPARATION & COOKING

In a large skillet, cook ground beef until meat is brown. Drain fat. Transfer meat to a 4 or 5 quart slow cooker. Stir in broth, salsa, beans, hominy, hash browns, chipotle peppers, chili powder, oregano and cumin.

Cover and cook on low-heat for 7-8 hours or on high for 3 1/2-4 hours.

Top with sour cream, avocado and cheddar cheese and serve with tortilla chips or corn bread if desired.

*Be careful when handling hot chili peppers: Because hot chili peppers contain volatile oils that can burn your skin and eyes, avoid direct contact with chilies as much as possible. When working with chili peppers wear plastic or rubber gloves. If your bare hands do touch the chili peppers, wash your hands and fingernails well with soap and water when you are done.

Use ground beef, jarred salsa or even beans and potatoes to make this soup extra satisfying. Omit the meat to create a hearty vegetarian dish.

For easy cleanup: Line your cooker with a disposable slow cooker liner. Add ingredients as directed in recipe. Once your dish is finished cooking, spoon the food out of your slow cooker and simply dispose of the liner. Do not lift or transport the disposable liner with food inside.