



5-Ingredient Slow Cooker Beer Chili

Prep: 5 minutes

Slow Cook: 4 hours • Serves: 6

- 1¾ pounds ground beef
- 2 cans (15 to 16 ounces each) chili beans, undrained
- 2 jars (16 ounces each) tomato salsa or salsa verde
- 1 bottle (12 ounces) Mexican-style beer such as Corona® Extra
- 2 medium jalapeño peppers, sliced

Optional garnishes: sour cream, shredded Cheddar cheese, diced tomatoes, thinly sliced radishes, chopped red onions, chopped cilantro

1. In large skillet, cook beef over medium-high heat 5 minutes or until browned, breaking up beef with side of spoon; drain drippings. Transfer beef to 4- to 5-quart slow cooker; stir in remaining ingredients.

2. Slow cook on high 4 to 5 hours (low 7 to 8 hours) or to desired consistency. Serve chili topped with optional garnishes, if desired.

Approximate nutritional values per serving:

*409 Calories, 14g Fat (6g Saturated), 67mg Cholesterol,
1702mg Sodium, 35g Carbohydrates, 13g Fiber, 27g Protein*

Chef tip

Double the recipe for a larger batch of chili.