

a simpler
season

Create an easy meal in a bag.

Print out this printable recipe card sheet, cut it into fourths, and then combine all the cans, spice mix, and a bag of chips into one bigger bag along with the recipe. It's a wonderful gift for the busy family, allowing them a home-cooked meal when they want one.

Quickest Chili in the West

Serves 6 to 8

1 pound ground beef or turkey, browned and drained, optional
one 28-ounce can crushed tomatoes
one 28-ounce can pinto beans, drained
two 15-ounce cans black beans, drained
one 15-ounce can hominy, drained
1-2 cups water (depending on how thick you like your chili)
1/4 cup chili powder
1 tablespoon onion flakes
1 tablespoon dried oregano
1 tablespoon dried parsley
1 tablespoon garlic powder
salt and pepper to taste
Toppings: salsa, grated cheese, sour cream

Combine all ingredients in a 4-quart slow cooker. Cook for at least 4 hours on high. Alternatively, combine the ingredients in a stockpot over medium heat. Simmer for 20 minutes. Serve with toppings and chips.

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