

# Slow Cooker Chili from [cookingclassy.com](http://cookingclassy.com) Seigler's

## Ingredients:

1 Tbsp olive oil  
2 lbs. lean ground beef  
1 large yellow onion, finely chopped  
3 cloves garlic, finely minced  
2 (14.5 oz) cans diced tomatoes with green chilies\*  
3 (8 oz) cans tomato sauce  
1/2 cup beef broth  
2 Tbsp chili powder  
2 1/2 tsp ground cumin  
2 tsp paprika  
2 tsp unsweetened cocoa powder  
1 tsp granulated sugar  
1/2 tsp ground coriander  
Salt and freshly ground black pepper  
1 (15 oz) can dark red kidney beans, drained and rinsed  
1 (15 oz) can light red kidney beans, drained and rinsed  
Shredded cheddar cheese, for serving

## Instructions:

Heat olive oil in a large and deep non-stick skillet over medium-high heat.  
Add onion and sauté 3 minutes, then add garlic and sauté 30 seconds longer.  
Pour onions into a 6 or 7 quart slow cooker  
Return skillet to medium-high heat, add beef and cook stirring occasionally until beef has browned.  
Drain most of fat from beef, leaving about 2 Tbsp in with beef (this is optional, I think it adds flavor but you can drain it all if you'd prefer).  
Pour browned beef into slow cooker.  
Stir in diced tomatoes, tomato sauce, beef broth, chili powder, cumin, paprika, cocoa powder, sugar, coriander and season mixture with salt and pepper to taste.  
Cover with lid and cook on low heat for 5 - 6 hours.  
Stir in dark and light red kidney beans and allow to heat through, about 2 minutes.  
Serve warm with desired toppings.

\*Look for tomatoes with "mild" green chilies. You can also use 2 (14.5 oz) cans diced tomatoes and 1 (4 oz) can green chilies, drained.